THE NATIONAL

PROVISIONER

APRIL 22 · 1944

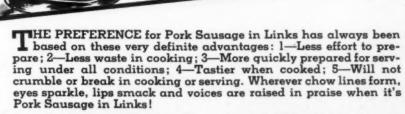
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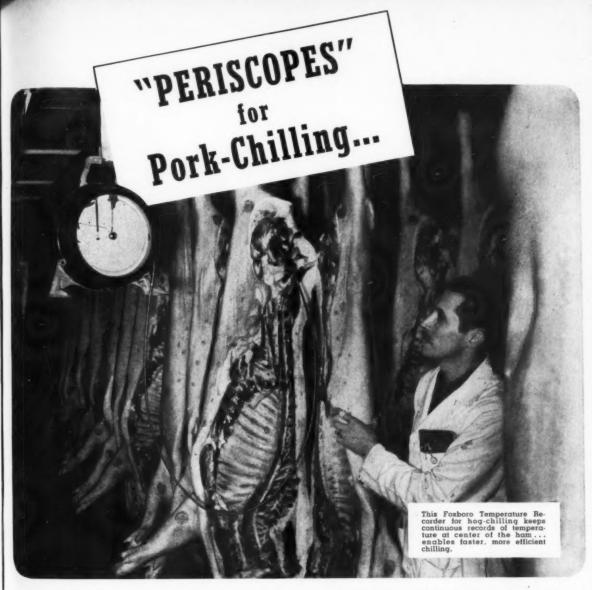
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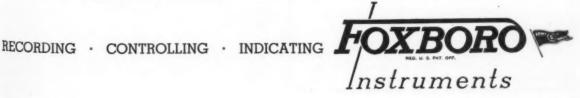
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PROVISIONER

Volume 110

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Sausage on sticks and cages just as it comes from the stuffing be rolled right into the Jourdan Cooker. When finished, succelent, in full-bodied product is removed just as it stands on the cages and ready for the cooler.

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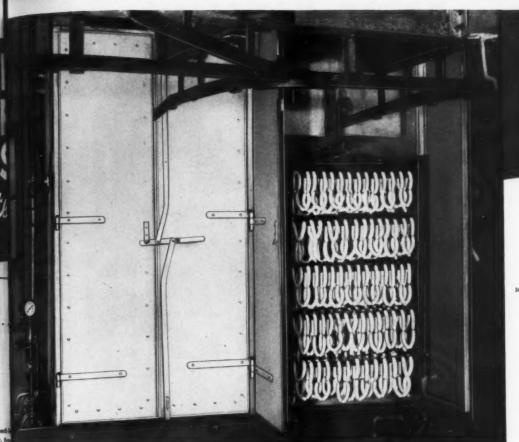
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Product must be removed laboriously from cages and piled into the cage WIT where those underneath are subjected to the weight of those on the oler. Not are cooked much longer than those uppermost. Empty cages removed to clutter up cook room and must then again be reloaded by he when cooking operation is finished.

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Page 5

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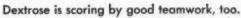
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Americans, starting to play baseball when they're knee high to a grasshopper, easily translate this cryptic symbol as a neat piece of teamwork.

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The National Provisioner-April 22, 1944

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Home Style LOAVES IN CASSEROLE CARTONS

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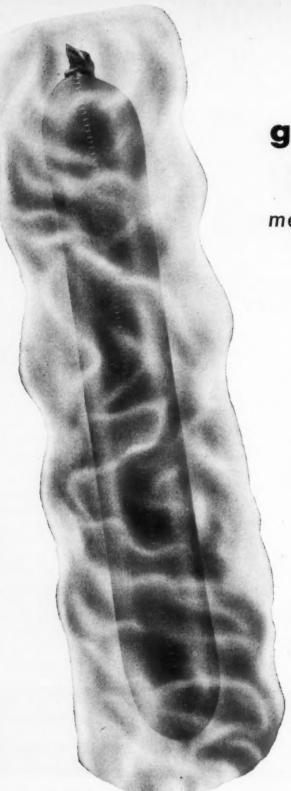
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means finer flavor in your sausages!

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And that's just one of the advantages Armour's Natural Casings bring you...

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Armour and Company

OPA Denies Pork Will be Placed on Point-Free List; Halves Lamb Values

RESPONSIBLE OPA officials in have emphatically denied the reports that pork will be off the ration list when the new point tables come out next week. They declined to state what action was contemplated with respect to pork point values, although indicating they may have given suspension some slight consideration.

However, effective immediately on the West Coast and throughout the nation on April 30, consumer and trade point values on lamb are being reduced by 50 per cent, according to the price agency. This emergency action is being taken because of severe drought and shortage of feed for lambs and sheep on the Pacific Coast.

OPA officials also denied that there will be sharp reductions in point values of beef and veal and butter. With respect to the latter they pointed out that WFA has increased the civilian allocation for May by 20,000,000 lbs., but that when this is spread over 130,000,000 people it would mean only about 2½ oz. per person per month, or far too little to justify any 8-point cut as reported in one publication.

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Point-free pork and sharp cuts in other RO 16 foods would not be justified by the supply situation or WFA allocations, OPA insisted. Such ration inflation might wreck the whole system, they charged.

The American Meat Institute's survey of the supply and demand situation in April under the rationing program indicates a short supply of many of the beef, lamb and mutton cuts, for the country as a whole, in relation to the needs of the trade. However, bacon, shoulders and many other pork items and sausage were reported to be plentiful

The Institute's special committee on rationing methods recently made the following recommendations to the OPA relative to improving the rationing Program:

1.—OPA should establish different point values on the following identical cuts of meat of different qualities: a) Between grade "A" sliced bacon and the lower grades of bacon, but it was strongly emphasized that in no event should bacon point values, regardless of grade, be increased for May; b) Between lamb and mutton; c) Between the higher grades and the lower grades of beef.

2.—Differences in supply and demand

conditions in different sections of the country should not be recognized by establishing different point values for identical kinds and cuts, but should be made by making adjustment in point values between fast moving and slow moving cuts. For example, if canner and cutter supplies in certain sections of the country are abnormally large, adjustment should be made by reducing the overall point value on hamburger and such cuts as plate, brisket, flank and shank. If absolutely essential a marked difference in the supply and demand for meat between regions might be corrected by the use of the flexible bonus stamp technique rather than complicating the rationing program with additional administrative difficulties that would result from regional differentiation in point values.

3.—Beef point values should be increased in May, especially for the hindquarter cuts reported in short supply.

4.—Point values on fresh and frozen spareribs should not be increased in May

BOWLES SEES NEED FOR CHANGE IN CATTLE PLAN

"The evidence at hand would seem to indicate that some adjustments in the Cattle Price Stabilization Program may be necessary," Administrator Chester Bowles of the Office of Price Administration stated in a letter written to the American Meat Institute last weekend. Mr. Bowles said that OPA is "prepared to recommend to the Office of Economic Stabilization changes in the Cattle Stabilization Program" as soon as a study of the problem indicates just what the changes should be.

Mr. Bowles' letter was in response to a letter which the Institute sent jointly to Fred M. Vinson, director of economic stabilization, Administrator Marvin Jones and Mr. Bowles. In this letter, as on several other occasions recently, the Institute pointed out the necessity for correcting promptly the distorted relationship prevailing between ceiling prices of beef products and price ranges specified in the cattle price directive issued last fall by the Office of Economic Stabilization.

OPA has had several conferences with cattle slaughterers and other government agencies and will meet the cattle producers soon to discuss the problem, according to Mr. Bowles' letter.

Adjust Industrial User Plan to Zero Point Fat

An adjustment of ration point allotments granted industrial users, such as bakers, to reflect establishment of zero point values for shortening and cooking and salad oils, was announced this week by OPA. At the same time, OPA limited the size of inventory of rationed fats and oils with zero points which an industrial or institutional user may carry.

Zero point values were established for shortening and cooking and salad oils last weekend, but industrial users already had been given their rationed food point allotments for the second allotment period—April, May and June—with shortening and cooking and salad oil requirements provided for at 4 points per pound.

OPA has announced that local war price and rationing boards are to reduce allotments for shortening and cooking and salad oils to industrial users for the second allotment period by five-sixths, charging the amount of the reduction to the user's excess point inventory. Points charged to excess inventory are to be deducted from certificates issued for a future period.

If a user already has spent more than one-sixth of his second allotment period points for shortening or cooking and salad oils, he may apply to his local board for a reduction in the amount charged to him as excess inventory. If an industrial user had points when he received his second period allotment, he will not be considered to have used his new points until he has first used up the points on hand.

To prevent unwarranted stock-piling of lard, shortening, salad and cooking oils, OPA further announced that neither industrial nor institutional users henceforth may acquire fats and oils which have a zero point value if they already have 30 days' supply (based on current rate of use) of such items on hand. If an industrial or institutional user has less than 30 days' supply, he can add to his stocks, OPA said, but he must not purchase amounts which would give him a total inventory of more than 30 days' supply except in the following instance:

If he has less than 30 days' supply on hand, he may acquire an amount equal to the smallest amount he customarily purchases in a single transaction, even though such an acquisition would give him more than a 30 days' supply. The purpose of this exception is to prevent the inventory restriction from disrupting established buying practices, such as purchases by some users in carload lots. However, in no case may a user build up an inventory of more than 45 days' supply.



FREDERICK M. TOBIN, PRESIDENT

ONTINUED aggressive representation of its members' interests will be a major policy of the National Independent Meat Packers Association during the coming year, but much emphasis will be placed on the consolidation of association gains and the broadening of service for the membership.

Registration at NIMPA's third annual meeting, held at the Morrison hotel, Chicago, on April 12, 13 and 14, totaled 658. This was the largest number on record for a convention of the association. With the admission of 45 companies at the convention, the group's total membership was raised to around 650.

Frederick M. Tobin, president, Tobin Packing Co., was elected president of the association, while George L. Heil, jr., who held that post in 1943-44, was chosen as chairman of the board. Earl Thompson, president, Reliable Packing Co., Chicago, was named first vice president, and R. A. McCarthy, president, Beach Packing Co., Huntington Beach, Calif., was elected treasurer. (Other officers and directors will be found on pages 14 and 35.)

C. B. Heinemann, sr., was retained as secretary and assistant treasurer.

NIMPA Members Review thear Meat Difficulties; Lay Planor G

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Wilbur La Roe, jr., was again named general counsel.

Feeling slightly less bedevilled by government regulations, since observance of some of these has been made easier by a more businesslike attitude in some of the war agencies, and somewhat cheered by last year's results, members of NIMPA were more conservative in their approach to wartime problems.

There was, however, no tendency to compromise with the beef situation. Packer after packer made it plain that conditions are intolerable and many testified that their losses on beef cattle are running from \$10 to \$15 per head. NIMPA spokesmen declared that the industry must have immediate relief, while John J. Madigan, assistant director of the food price division of the Office of Price Administration, prom-

ised that he would recommend certain adjustments in the beef program to the administrator.

While recommending that "the Emergency Price Control Act should be continued in substantially its present form," the members of NIMPA urged Congress to restore the prices on meat products in effect prior to the rollbacks if compensatory payments (subsidies) to processors are discontinued.

In reviewing some of the proposed amendments to the act, Wilbur La Roe, jr., general counsel, declared that there should be some provision for expediting

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REGIONAL VICE PRESIDENTS

Among six regional vice presidents named at conclave were George Cook (left), general manager, Emmart Packing Co., Louisville, Ky., representing central division, and Arthur B. Maurer, president, Maurer-Neuer Corp., Kansas City, Mo., of the NIMPA midwestern division.

decisions by OPA. The price agency, he pointed out, has been taking months and may take years to decide some of the industry protest cases. He charged that a stalling process is going on under which packers are being deprived of the benefit of a statute intended to give them fair and equitable margins.

"We have been advocates of price control," said Mr. La Roe, "but I fear that we cannot continue to be if OPA continues its policy of delay and of disregard of the law and if it embarks on a policy of regimentation with respect to profits."

Mr. La Roe also warned that the group must continue to oppose any attempt by the farm bloc to revise the system of government control in Washington in such a way as to put all control over food prices in the hands of a single agency which would be subservi-









NIMPA LEADERS IN CONVENTION SPOTLIGHT

Prominent at annual NIMPA parley were (l. to r.): Earl Thompson, president, Reliable Packing Co., Chicago, who was named first vice president of association; Wilbur La Roe, jr., NIMPA general counsel, Washington, D. C.; R. A. McCarthy, president, Beach Packing Co., Huntington Beach, Calif., and new NIMPA treasurer, and C. B. Heinemann, sr., veteran association secretary and assistant treasurer.

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OPA SPOKESMEN

On hand to answer queries on price contrel and related matters were OPA authortites W. F. Straub (left), director, food rationing division, and John J. Madigan, assistant director, food price division.

ent to the nation's agrarian interests.

While the convention took no official action, considerable interest was shown in the long-run effect upon livestock supplies of the reduction in the hog support price to \$12.50 this fall. Some packers expressed the belief that there are other ways of balancing livestock numbers with feed supplies which would be less harmful to consumers and the meat industry.

One resolution passed by the convention urged the War Food Administration to administer Amendment 7 to DFDO 75.2 in a more liberal manner so as to make it possible for intrastate packers to qualify for limited inspection. Another asked WFA, Selective Service and the War Manpower Commission to give consideration to the industry's manpower problems and give

it special aid in maintaining an adequate supply of labor.

The packers were told flatly by representatives of various government agencies connected with manpower that there is no hope of getting deferments for their 18-through 25-year old men; that their 26-through 29-year olds may go next; but that there is every reason to fight for deferment of essential men of 30 years and older. The industry may gain some relief through the shift of 4-F men into essential activities and perhaps through the use of war prisoners.

A canning committee was set up



GEORGE L. HEIL, JR., CHAIRMAN

will urge equitable use of all canning facilities, in large and small plants, so that canners can maintain their lines and their skilled labor forces.

The question of broadening the asso-

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FROM WPB

In panel discussion were WPB spokesmen James A. Lawson (left), chief, facilities section; E. O. Edmunds, chief, meat processing machinery and equipment section, and Harvey Edge, assistant chief, special equipment branch.

within NIMPA to deal with problems peculiar to meat canners. This committee will submit to the government a plan for purchasing canned meat and

PLENTY OF INTEREST IN THE SESSIONS

Complexity of regulations affecting the meat industry resulted in good attendance and close attention at the meetings. In photo at right, Cletus Elsen, cost accountant of the E. Kahn's Sons Co., Cincinnati, rises to take part in a typical question-andanswer exchange.

ciation's functions by offering the membership laboratory analysis, purchasing and other special services was brought before the convention. NIMPA directors approved a committee to study departmentalization of committees and another to re-study and report on the meat management plan of wartime meat distribution.

C. B. Heinemann, sr., secretary and assistant treasurer, reported decided improvement in the financial status of the association. Excess of income over expenses for the fiscal year ending April 30, 1944 amounted to \$14,903.74.





The National Provisioner-April 22, 1944

Regional Organization to be Built Up; Divisional Reports

TRENGTHENING of the regional organization of the association will be given much attention in 1944-45. Several of the regional groups plan to meet frequently during the coming year to keep in close touch with members' problems, and to bring those problems before the NIMPA directors. In the Central division, a committee consisting of a beef slaughterer, a hog slaughterer and a sausage manufacturer will advise the director from each state.

who receive the 80c special subsidy, Mr. Maurer said. Losses are running around \$10 per head and slaughterers who have limited processing facilities or none at all are being forced to sell their byproducts at prices which increase their losses by \$1.50 to \$3 per head.

Earl Thompson of the Reliable Packing Co., Chicago, reporting for the Central division, emphasized the need for greater unity among different elements in the industry in dealing with the gov-

ernment on regulatory problems. He urged different types of packers to look at others' problems as well as their own and emphasized that each division of a firm or of the industry—beef, pork, sausage, etc.—is entitled to a profit.

Mr. Thompson was inclined to favor maintenance of the \$13.75 support price for hogs after October 1, pointing out that it would encourage hog production and help maintain volume for industry units. He warned that livestock production may swing too far downward unless producers are given more incentive.

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Ben W. Campton, president of Meat Packers, Inc., reported for Adolph Miller of the Western division. He said that the independent packers have always been particularly important on the Pacific Coast since they have taken care of 65 per cent of the volume in that region. The 80c special subsidy has been a big problem for independent coast packers since many of them process on only a small scale, but still in large enough volume to prevent them from receiving the special subsidy.

Regional vice-presidents for the 1944-1945 term include the following:

Central Division, G. W. Cook, general manager, Emmart Packing Co., Louisville, Ky.; Eastern Division, J. A, Heinz, partner, Heinz Riverside Abattoir, Baltimore, Md., Midwestern Division, A. B. Maurer, president, Maurer-Neuer Corp., Kansas City, Mo.; Southern Division,

(Continued on page 35.)



CENTRAL REGIONAL MEETING

Partial view of the large turnout of packers who attended the meeting of NIMPA central division. Each division selected its own vice president and directors.

Henry Neuhoff, reporting for the Southwestern division, stated that the independent packer should give much thought to his post-war position. Competition for livestock will be keen, he pointed out, as runs decline. The larger packers have been enjoying the low cost benefits of capacity operation and will be reluctant to reduce their volume.

Mr. Neuhoff also stated that under the press of handling record receipts, manpower shortages and other wartime difficulties, product quality may have been allowed to decline. He advised independent packers to start to correct this condition immediately.

A. B. Maurer of the Maurer-Neuer Corp., reporting for the Midwestern division, reviewed the manner in which live cattle price controls have worked out in practice. The price control system is not working on some terminal markets, he declared, citing the Kansas City and Denver markets as examples. While average prices at Kansas City are about at the ceiling, canners and cutters are selling over the ceilings due to buying pressure from meat canners. Packers who do not process their beef into canned meats are penalized in buying canner and cutter cattle.

Results from beef operations are uniformly poor except for a few packers



INFORMAL DISCUSSION FOLLOWS MEETING

Members of midwestern division congregate for a few final words after regional meeting. Grouped about table clockwise are H. P. Dugdale, president, Dugdale Packing Co., St. Joseph, Mo.; C. C. Neuer, Maurer-Neuer Corp., Kansas City, Mo.; M. J. Sambol, president, Sambol Packing Co., Kansas City, Kans.; John Faust, Heil Packing Co., St. Louis, Mo., and George Heil, jr., vice president of same concern, and Arthur Maurer, Maurer-Neurer Corp.

President Heil Reports on a Year of Progress in NIMPA

Today NIMPA is recognized by all government agencies, and when directives are changed or amendments are issued, we are given an opportunity to discuss with the proper government officials just how the proposed changes or amendments will affect the interests of the independent packer," George L. Heil, jr., 1943–44 president of the association, told the members in his annual report.

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Reviewing recent developments in the association, as well as making suggestions for the future, Mr. Heil declared:

"I would emphasize the great value of meetings, both regional and national. During my term of office we have held four regular directors' meetings and one emergency meeting. The record of attendance at these meetings has been good considering the inconveniences of war-time travel and the fact that in times like these our presence at the home plant is most imperative. But if we are intelligently and loyally to represent the members of our organization, we must have adequate representation from each region.

Frequency of Meetings

"Therefore, you men who have been chosen to represent our respective regions on our national board of directors, should resolve to let nothing prevent you from attending board meetings. At this time I should also like to emphasize to you men, elected as regional vice presidents, the importance of holding meetings within your regions. I don't believe that the holding of an annual meeting at some central point will suffice to maintain the interest of our large and widely distributed membership and that is why I earnestly recommend the merit of regional meetings.

"The organizational set-up contemplates the holding of meetings within each of the regions at least once each year and oftener when needed. We have had numerous inquiries from members asking when their meetings were to be held, and why we did not arrange them.

Of course, you are aware that the national officers have no authority to call regional meetings, nor to compel the regional officers to call them. Our regions are completely autonomous within their respective spheres and this is as it should be if we are to preserve our democratic standard. Not only are the national officers powerless to regulate these meetings, but they cannot even participate in them except at the request of the regional vice president and then only to the extent requested.

"It is obvious from letters received that many members feel that more frequent meetings should be held in order



EXECUTIVE SESSIONS

(Upper): W. C. Codling (left), vice president, Tobin Packing Co., Inc., Albany Packing Division, and George A. Casey, president, John J. Felin & Co., Inc., Philadelphia, retiring NIMPA board chairman. (Lower): W. J. Luer, president, Luer Bros. Packing Co., Alton, Ill., and R. E. Vissman, president of C. F. Vissman & Co., located in Louisville, Ky.



PENNSYLVANIA WAS ABLY REPRESENTED

This foursome of packers from the Quaker state includes (l. to r.) B. C. Dickinson, general manager, Louis Burk, Inc., Philadelphia; W. L. Medford, president, Chester Packing & Provision Co., Chester; L. F. Zebley, general manager, and E. H. Habbersett, jr., partner, in Habbersett Bros., Media, Pa.



TWO BY TWO

(Upper): Lieut. Donald E. O'Neill, whose father heads the Mission Provision Co., San Antonio, Tex., with J. J. Busa, vice president, South Western Packing Co., Inc., Harlingen, Tex. (Center): E. V. Theobald, general manager, Abraham Bros. Packing Co., Memphis, Tenn., and T. J. Yarborough, who holds a similar post with Reynolds Packing Co., Union City, Tenn. (Below): John J. Snigorski, treasurer, Essem Packing Co., Lawrence, Mass., and John Henry Heil, partner, Henry Heil, Baltimore, Md.

to bring their members together to discuss current problems. There can be no doubt about the benefits arising from such meetings. Moreover, there can be no doubt that your regional directors, your regional vice president, and the national board will be glad to obtain suggestions emanating from these meetings.

"The more frequent meetings of our board of directors cannot take the place of regional meetings, nor can board meetings be expected to be fully aware of the views of our members in all regions as local problems arise. Regional meetings should prove a most valuable source of helpful suggestions, and benefit us very materially in our efforts to formulate sound policies."

After further discussion of this point President Heil said:

"During my term it was found necessary to replace two directors: W. C. Faulkner, vice president of the Southern region, resigned when he temporarily retired. His successor was J. C. Dreher, jr., of Columbia, S. C., another one of the fine young men in the industry. We are now pleased to announce the return of Mr. Faulkner to the in-

(Continued on page 37.)







Government Experts Give

URING the NIMPA meeting sessions of April 13 and 14 prominent officials from the War Food Administration, Army, Office of Price Administration, Defense Supplies Corporation, Selective Service, War Manpower Commission and the War Production Board gave packers their counsel on the various wartime regulations and programs under which the industry operates. Some of the discussion is summarized below.

ARMY

COL. H. R. MACKENZIE, Officer in charge of the market section program, Field Headquarters, QMC, explained the reasons behind several Army rulings on sausage and fresh meats. With respect to the Army's refusal to take machinelinked sausage with the string on, Colonel MacKenzie stated that the Army does not want to use fighting men in the kitchen for work which should be done in the meat plant, nor does it wish to leave the string on the sausage in cooking so that the soldier will have to pick it off when he eats it.

In reply to one processor's objection to the Army rule that sausage cannot be inspected before the purchase order is received, Colonel MacKenzie pointed out that this is designed to protect the processor as well as the Army. Sometimes the Army cannot take the product which has been prepared in anticipation of its needs and the packer must then remove the veterinary stamp. However, the Army is trying to solve this problem by asking for offerings and making awards early enough so that the processor has time to make the product to fill the order.

Colonel MacKenzie told the group that the Army veterinary officer is not bound by the grading done by the official FDA grader and may regrade or reject meat if he does not believe it meets Army specifications.

Asked about the necessity of shipping beef to nearby camps in crinkle bags, Colonel MacKenzie explained that such covering is necessary in view of the handling the beef may receive before it is used. The beef, he said, may be hauled out to a railhead when the troops are on maneuver, put on the ground under a tarpaulin or in common storage, reloaded on all-duty trucks and generally manhandled.

Colonel MacKenzie said that the

AWAITING THEIR TURN

(Left): John R. Vander Veer, facilities and priorities section, live stock and meat branch, War Food Administration; George Livingston of WFA's compliance branch, and E. S. Waterbury, WFA, administrator of FDO set-aside orders. (Center): Murray T. Morgan, chief of WFA's meat purchase division, cups chin in hand while Harry Reed, chief of the WFA live stock and meat branch, puffs his pipe attentively. (Right): Col. George A. Irvin, regional Selective Service office, with Walter Erb, War Manpower Commission, and Robert M. Dinkle, labor office, WFA.

Army buys its carcass beef by weight of individual quarters rather than by carcass weight because it must deal in units which can be issued satisfactorily under varying conditions and sometimes where there are no scales which can be used for weighing cuts from a side.

PRICE CEILINGS

BEEF .- John J. Madigan, assistant director of the food price division of OPA, stated that he had spent about 95 per cent of his working time in the last six months on the beef problem. He said that at a recent meeting with a beef industry advisory committee he had found packers in close agreement in their criticisms of the beef program. Mr. Madigan assured the group that he would recommend certain changes to the administrator within a short time.

In later discussions Mr. Madigan indicated that the fact that some beef items may sell below the ceilings at certain seasons was being given consideration in working out the beef and cattle price program. While he agreed that some retailers might agree to a small cut in their margins on beef in order to be sure of supplies, he said that he did not believe that dealer margins were too high and that there has been some tendency to pass along too many adjustments to the dealer. Mr. Madigan expressed confidence that the beef problem can be worked out satisfactorily without such action.

When asked whether OPA is considering additional allowances where package prices are higher, Mr. Madigan answered that processors will be expected to absorb added costs where adjustments are not too large. Lard tierce costs are up, he agreed, but pointed out that much lard is packed in other types of containers which have not risen in price. Moreover, packers' results on lard under ceilings have been satisfactory enough to absorb added packaging cost. Mr. Madigan said that OPA would make a study of the increased cost of packaging Army and lend-lease product.

ENFORCEMENT. - Herman Greenberg, chief of the meat and dairy enforcement branch of OPA, declared that the price and rationing enforcement situation has improved a great deal during the past year. He pointed out, however, that the branch is caught between the criticisms of two groups-one of which would have it do more than the size of its staff will allow. The other labels every attempt to prosecute a black market operator as un-American.

After Fred. M. Tobin, new president of NIMPA, had recounted some of his experiences in Florida, where he found trimmed loins with suet on selling at

(Continued on page 39.)

ANSWER CLINIC

Left to Right: Mary P. Enders, administrative assistant, Defense Supplies Corp.; Herman Greenberg, chief, meat and dairy enforcement branch, Office of Price Administration; W. F. Straub, director, food rationing division, Office of Price Administration, and Leon A. Bosch, chief of the meat branch of OPA's food rationing division.



The National Provisioner-April 22, 1944

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Details of NIMPA Program Are Summarized by La Roe

THE permanence of NIMPA is assured, not only by the quality of our members, but also by the economic basis upon which our association rests," Wilbur La Roe, jr., general counsel, declared in his report to the group. Mr. La Roe stated:

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"A very gratifying phase of our work during the past year has been the extent to which the government agencies, particularly OPA, have called upon us for advice and assistance as to the making of regulations and the filling of vacancies. At least on two recent occasions officials of OPA have sought NIMPA's advice as to the filling of key positions. NIMPA has attained a stature where it is definitely recognized by the government and where the government feels that no important step relating to the meat industry should be taken without obtaining our advice.

"To illustrate how much vigilance is required in these matters, I received information only a few days ago that a very important position in OPA is about to be filled, namely, the position formerly occupied by John J. Madigan as chief of the meat rationing section. As you know, this is a key position and one of great importance to our industry....

"I addressed a letter to Chester Bowles urging that the man appointed to this position be not representative of any particular part of the meat industry but representative of the entire industry. I have just received a reply indicating that the man appointed will not represent any particular part of the meat packing industry.

"Under Col. Bryan Houston, who is in full charge of food rationing, there is a liberal, sensible and realistic approach to the rationing problem. His theory apparently is that we should have no more rationing than necessary. Col. Houston clings to the eminently sound principle that there is no need to ration abundance. "When rationing is not needed," he says, 'get rid of it."

Restrictions on Sausage

"I would like to give one illustration of the value of having an organization of this type and having an office in Washington that can act promptly in an emergency. At one time during the year we were threatened with a very serious proposal to restrict the amount of sausage which our members might produce. I need not say to you how important sausage is to many of our members.

"A committee headed by Harley D. Peet of Chesaning, Mich., went to Washington and conferred with officials of OPA. The officials admitted at the conference that important new evidence was given them by the committee. We are very confident that this new evidence was partially responsible for calling off the proposal, for we know that it had reached a stage where it was about ready for promulgation. Its alleged object was to help the non-slaughtering processors, but their position had



OHIOANS ALL

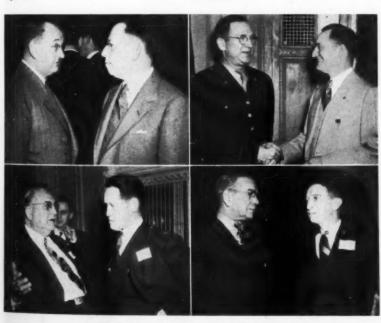
J. A. Olesky (left), president, Olesky Packing Co., Talmadge, Ohio, and R. C. Theurer, president, Theurer-Norton Provision Co., Cleveland, talk over events in the Buckeye state with F. S. Ullman, vice president, Karl F. Mogg, Inc., Youngstown.

been alleviated by the great increase in meat production.

"We have been consistent in recommending quotas for the non-slaughterers, and it is still our position that if and when quotas are resumed, they should apply to non-slaughterers as well as slaughterers. Generally speaking, our members were not the principal source of meat supply for the non-slaughterers, nor was it our members who cut off the supplies in a period of scarcity. It would have been manifestly unjust to penalize our members for something they could not help. Our battle to help the non-slaughterers must go on and will go on. We are glad for their sake as well as for the sake of the slaughterers that NIMPA has shown its ability to act and to act quickly and effectively.

"Another alleged justification for this ill-advised proposal was the so-called "tie-in" sales whereby the wholesaler was required to buy sausage from the packer whether he wanted it or not. We took the position that our members on the whole are not guilty of such "tie-in" sales but that the real culprits are certain packers not embraced in our membership. It is a matter of common knowledge, indeed, that sausage literally has been flooded into areas which our members previously supplied.

"Another good illustration of the value of organized effort is shown by what NIMPA was able to do in connection with beef costs. As you know, the most difficult single issue before the industry during the past year was the question of margins for the slaughtering of beef. We were definitely chal-



MUTUAL PROBLEMS GET AN AIRING

(Upper left): George A. Hess, president, Oswald & Hess Co., Inc., and Frederick M. Tobin, president, Tobin Packing Co., Inc., Rochester, N. Y., new head of NIMPA. (Upper right): F. E. Wernke, president, Louisville Provision Co., Louisville, Ky., greets Col. H. R. MacKenzie, U. S. Army, Chicago Field Headquarters. (Lower left): Ben W. Campton, president, Meat Packers, Inc., Los Angeles, explains the situation to Lester I. Norton, Provisioner vice president. (Lower right): S. Edgar Danaby, president, Danaby Packing Co., Buffalo, N. Y., and W. J. Van Valkenburgh, comptroller of the company.

ON VICTORY'S PRODUCTION LINE

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Fighting men must eat.—Protection of their perishable foods starts in training camps and follows them into battle.

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lenged both in OPA and in court as to the cost of beef slaughter. For a while we were in an exposed position because the only figures we had were the cost figures submitted to us by certain individual packers who had filed protests with OPA against MPR 169.

"We realized that those figures taken by themselves would not be sufficient to make a general showing such as we knew would be required. Thereupon we called upon NIMPA to come to the rescue and a splendid accounting committees wung into action consisting of some of the ablest accountants in the entire industry. That committee had a number of meetings and went into every phase of the cost problem.

Situation Very Serious

"Legally the situation was very serious for two reasons: first, the Office of Price Administration was dismissing the protests on the ground that the whole situation was nicely taken care of by the maximum and minimum prices on beef cattle together with the subsidy program. Our committee of accountants was able to produce figures which were sufficiently broad and inclusive to be typical of the industry showing that OPA was wrong and that beef cattle were actually being slaughtered at a loss under the government's program of price control.

"OPA challenged the whole accounting system of the industry, threatening a wholesale revision and upsetting years of experience and practice. I am pleased to report that our accounting committee was able to satisfy us that the accounting methods employed by the industry were sound and that OPA was

AS NIMPA OFFICIALS CONVENED FOR ANNUAL DINNER

Scene as NIMPA officers, directors and staff members assembled for annual board of directors dinner meeting in penthouse bungalow at Morrison hotel, at which new officers were named.

wrong, and we can now go into court fully armed with strong and reliable accounting and cost evidence.

"There is now every indication that the beef price issue will hinge, not upon a remaking of the cost figures, but rather upon the legal question whether the beef operations as such are entitled to a fair margin of profit by themselves, or whether it is sufficient to provide a margin of profit for the industry generally when you consider pork and other products along with beef."

Mr. La Roe then mentioned the charges made against the War Meat Board by a member of OPA's legal staff and denied that the board had been created to carry out the meat management plan. He continued:

"It has been, and still is my hope that the areas of conflict between NIMPA and the big packers would diminish in number and importance. A letter has just been received by President George Heil from the president of Swift & Company which seems to me to be a step in the right direction. This letter indicates that Swift & Company stands with NIMPA on the proposition that prices fixed by OPA should not be based on over-all profit but that 'an integrated business must be conducted so that each separate division which is in

competition with separate business of the same nature will be operated as if they were a separate business.'

"This is our position also and it is gratifying to me to know that our position and the position of Swift & Company are identical. Mr. Holmes says in his letter: 'Occasionally we read bulletins and other statements which leave the impression that the problems of the large packer and the small packer are not the same. I am sure that you will agree with me that misunderstandings cannot be considered a constructive force in an industry such as ours, which is vital to the war effort.' With this later sentence, we certainly all agree and I am sure that it is our common hope that the area of misunderstanding will diminish and that the area of cooperation may increase. There will, of course, be no lessening of our determination to battle for the independent meat packers wherever their interests so require.

Prices and Live Ceilings

"We have been for the past year and still are in the throes of a terrific battle over price control. The most intensive efforts have been made and are still being made to end all price control on meat and even to throw OPA overboard. The fight against price control has been waged largely by the big pack-Our association, on the other hand, has defended price control-not the kind of price control which produces a price squeeze or which makes beef operations unprofitable, but the type of price control which recognizes that if ceiling prices are to be placed on meat products, then ceiling prices

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The National Provisioner-April 22, 1944

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must be placed on the live animals."

Mr. La Roe charged that a combination of various interests, including cattlemen, packers and the Department of Agriculture, had fought ceilings on live animals and had been instrumental in forcing elimination of an OPA official who favored live ceilings. He said:

"The beef problem continues to be the most difficult one confronting us. It is made more difficult by the suggestion that the problem as to beef should be solved by giving beef more subsidy and taking it away from pork. This seems to me to overlook several important facts in connection with the pork situation. The price of hogs has been on the upgrade, and profits from the slaughter of hogs are bound to be less in the months that lie ahead. Another important factor is the lard situation which must be described as a distress situation because all of you know that you cannot obtain maximum prices for lard in these days and the truth is that you are fortunate if you can find some soaper who will take your lard for anything more than distress prices.

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"He would indeed be an unwise man who would undertake to prophesy that the immediate future of the pork packing business will be as profitable as the past few months have been. To transfer a given amount of subsidy from pork to beef would cause the industry a loss because the total pork production is so much greater than the total production of cattle and calves, that ratio being approximately a ratio of four to three. If, therefore, you take 30c of pork subsidy and transfer it to beef, you are not only depriving the pork packers of 30c, but you are in effect reducing the 30c to 22.5c.

"Relief must be found for a very bad beef situation. Government officials with whom we talked admit frankly that the margin for the slaughtering of beef must be increased, and at the same time the lawyers for OPA are arguing present prices are all right.



SMILE DESPITE COMPLEX REGULATIONS

(Front row, l. to r.): George W. Cook, general manager, Emmart Packing Co., Inc., Louisville, Ky.; Carl Valentine, president, Valentine Co., Inc., Terre Haute, Ind., and R. J. Thomas, general manager, Lima Packing Co., Lima, Ohio. (Back row): John P. Paulsen, vice president, Peoria Packing Co., Peoria, Ill.; Charles Schaaf, president, Frank Schaaf Sausage Co., Milwaukee, and Harley D. Peet, president of the Peet Packing Co. of Chesaning, Mich.

"It has recently been reported to me that an increased subsidy on the range type of cattle would tend to divert range steers to the slaughterers and divert them away from the Corn Belt feeders. As you all know, during the fall of 1942 the range feeder cattle got entirely out of line, and for a while the feeders found themselves in almost as serious a predicament as the beef slaughterers. This situation slightly improved during the fall of 1943, but it still is not right. Not only has there been very little profit in the feeding of cattle, but I think it is probably not subject to dispute that the slaughterers killing the choice beef are the ones who have lost the most money. Thus our government has discouraged the finishing of cattle and has to that extent been a participant in keeping the supply of good beef down. I have been told during the last few days that the number of cattle on the feed lots is at a very low ebb, possibly at one of the lowest figures in history. There is no public interest that justifies putting the feed lots out of business.

"It is difficult for the average citizen to understand why the government cannot administer the Emergency Price Control Act in such a manner as to provide a margin for finishing of cattle and also a margin for slaughtering cattle. The chief reason for this unfortunate situation is that the government has been unduly influenced by the farm bloc as to the price of live animals, and has been unduly influenced by labor as to the price of the product. These problems can never be solved as long as conclusions are arrived at, not on the merits, but by catering to the demands of particular blocs. What our government should do is start out by establishing liberal prices to the farmers for their cattle, and then provide reasonable margins for feeding and for slaughtering, and political considerations should not be permitted to stand in the way of such a sound and fair policy. You cannot with impunity play politics with the nation's food supply.

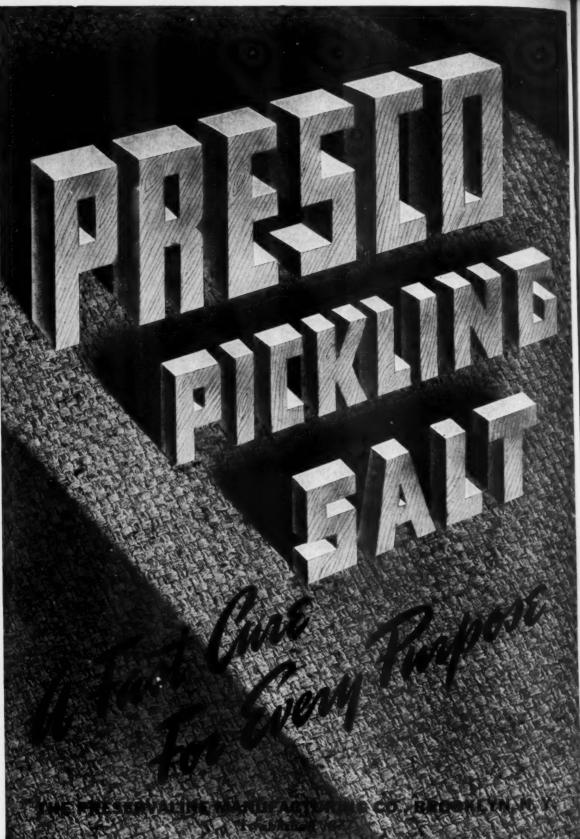
"In addition to the beef squeeze problem I think it important that our association determine, preferably at this meeting, what changes should be made in the administration or operation of the grading system to insure more uniform grading of beef carcasses and to reduce the losses of our members from the hazards of grading; also, what

(Continued on page 32.)



MICHIGAN AND OHIO EXCHANGE GREETINGS

T. O. Jones (left), treasurer, Peet Packing Co., Bay City, Mich., compares notes with Carl C. Zehner, president, Zehner Packing Co., Bellevue, Ohio; Walter G. Thomasma, partner, Thomasma Brothers, Grand Rapids, Mich.; Harley D. Peet, president, Peet Packing Co., Chesaning, Mich.; D. W. Rogers, general manager, Detroit Packing Co., Detroit, Mich., and Emil A. Schmidt, president, Schmidt Provision Co., Toledo, Ohio.



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Raise Feed to Maintain Meat Supply — Pollock; Don't Forget Post-War Buyers' Market—Kiefer

MEAT will come out of World War II in a far better position than it held following World War I, R. C. Pollock, general manager, National Live Stock and Meat Board, told the members of NIMPA at a lunchen meeting on April 13.

One of the big jobs now, said Mr. Pollock, is to head off the attempts of theorists who may try to foist an "Asiatic diet" on the American people on the ground that feed supplies are insufficient to maintain meat production at the level reached in recent years.

"Such a program," said Mr. Pollock, "is both economically and nutritionally unsound. No food product in the American diet will give more essential food nutrients than will meat and it is needed for the health of the nation. . . . The civilian population would each consume from 160 to 170 lbs. of meat in the place of the 132 lbs. estimated for this year if the meat were available."

Pointing out with respect to feed production that the average corn acreage from 1914 to 1918 was 102,000,000 acres, whereas U. S. corn acreage in the last three years has averaged 90,000,000 acres, Mr. Pollock asked:

Why Not Grow More Feed?

"Why can't we put the corn acreage up to 102,000,000 acres now? Naturally we have to conserve our soil. However, this is an emergency and we must make sacrifices. We will be called upon to make more sacrifices in the interest of victory. If necessary, we can sacrifice some of our soil fertility temporarily at least to produce an increased tonnage of grain. There is a demand for more and more meat, and it is all needed. We should do everything we can to produce the meat so necessary for the war effort."

After telling how the meat industry had been set back by government-sponsored "meatless" days and meat substitutes during the last war, Mr. Pollock said that the Board and other industry agencies had secured the cooperation of the Department of Agriculture in refraining from recommending "meatless" days and meat substitutes during World War II.

The Meat Board's research program, started years ago, is now making valuable returns in the form of authentic nutritional information about meat, right at a time when such facts are most useful, Mr. Pollock declared. Research is demonstrating meat's unique value as a source of B vitamins and its superiority as a source of protein. The value of meat protein as compared with protein of other foods is now being studied in outstanding research laboratories throughout the United States.

Mr. Pollock said he expected that



LUNCHEON SPEAKERS

Mrs. R. M. Kiefer (left), secretary-manager, National Association of Retail Grocers, and R. C. Pollock, general manager, National Live Stock and Meat Board, Chicago, spoke at luncheon sessions.

several years' research on lard's value in the treatment of certain types of eczema would culminate in the not-too-distant future with an announcement from the medical profession on the role of lard in treating this skin ailment. He told how, in case after case where lard had been administered to eczema patients by doctors, or properly self-administered, the eczema has been cleared or materially improved.

The Meat Board has carried on other important research in the field of meat cookery. Experiments have demonstrated the economy and superiority of low temperature cooking. At the present time the results of this work are being supplied to America's homes, restaurants, hotels and clubs all over the country.

Pointing out that the subject of proper nutrition is getting more and more

(Continued on page 26.)

N one sense rationing has been a wonderful sales program for meat, Mrs. R. M. Kiefer, secretary of the National Retail Grocers Association, told the members of NIMPA at luncheon on April 14. She added that food retailers not infrequently hear the remark:

"Good gracious! We have to eat so much more meat in our family than we ever had to in our lives before."

Directing attention to the need for practical post-war planning now, Mrs. Kiefer urged packers to be as helpful and courteous as possible in dealing with retailers, even when laboring under the strain of wartime conditions. The problem of spreading short supplies among customers can be handled tactfully so that the packer will hold his dealers after the sellers' market is over.

Watch product quality, Mrs. Kiefer advised, if you want to be sure of consumer acceptance and dealer patronage after the war. Don't be one of those suppliers of whom retailers say: "Oh baby! Mister, when this war is over, what won't I do to you!"

Continuance of Regulation

On continuance of rationing and price restrictions after the war, Mrs. Kiefer said, "I doubt very much if any of us want them thrown overboard immediately after the war is over. There will continue to be certain regulations that we will have to live with and will need definitely in the readjustment era."

The housewife will be the retailer's and the packer's boss again after the war. She will determine how she wants meat packaged, cut and sold and she will decide on the type of service she wants from her retailer. Competition after the war, Mrs. Kiefer asserted,





CONFERRING BETWEEN SESSIONS

Typical of groups which assembled between meetings to talk things over were these trios. (Left): Earl Thompson, president, Reliable Packing Co., Chicago; Fred Sans, jr., vice president, Empire Packing Co., Chicago, and Robert Goldberg, Liberty Packing Co., Chicago. (Right): E. Ebin and L. Safir, both of Dorset Foods, Ltd., Long Island City, N. Y., and Arthur S. Davis, secretary-treasurer, E. Greenebaum Co., New York.

won't be enjoyable unless the food processor and dealer are ready for it.

Commenting on the word "Independent" in NIMPA's name, Mrs. Kiefer declared:

"Let's not be so independent that we lose our independence. I may say here that for a long period of time we used to have endless arguments with competitors of ours. We called each other names. But, ladies and gentlemen, when we have a mutual problem to solve, it is mighty easy to link arms and go down the road together, not always forgetting our differences, but remembering that our differences are not to be aired for public consumption, and particularly not in government offices."

Their Hospitality Spread Convention Cheer

(See opposite page.)

1.—Representing Identification, Inc., Chicago, were James H. Wells, president, and M. J. Leis, sales manager.

 T. J. Yarborough of Reynolds Packing Co., Union City, Tenn.; Lorenz Neuhoff, jr., Neuhoff, Inc., Salem, Va., and Walter E. Reineman, president, Fried & Reineman Packing Co., Pittsburgh, Pa.

3.—Hosts for the Girdler Corp. were Lamar Roy, jr., and G. W. Wolf, district manager.

4.—John A. Dupps, president, John J. Dupps Co., Cincinnati, Ohio, and R. L. McTavish of the Dupps organization.

5.—Wearing his usual smile was William Schaefer of the Willibald Schaefer C. St. Louis, Mo.

6.—Candid study of H. E. Bunn of & B. H. Bunn Co., Chicago.

7.—Entertaining for Milprint, Inc., wen Cliff Williams (left) and J. A. Bake (right), manager meat packing division, shown here with John Faust of Heil Packing Co., St. Louis, Mo.

9.—John H. Payton, president, Great Lakes Stamp & Mfg. Co., Chicago.

10.—Relaxing in headquarters of Con Products Sales Co., Chicago, Ill., are representatives P. R. Becker, G. A. McDonald Tim Clauson and Evelyn Beck.

11.—A. A. Hess, Chicago manager, Continental Electric Co., Newark, N. J., and John C. Lundmark, Chicago district manager, V. D. Anderson Co., Cleveland, Ohio, 12.—Max Salzman, Inc., Chicago, Ill., was represented by Max J. Salzman, presidus, and Dave Falk.

13.—Pictured in Oppenheimer Casing Casuite: Mrs. Jacob R. Marhoefer (laft), Ernest H. Redeker (right), president, Kaber Packing Co., Elgin, Ill., and Mrs. Redeker.

14.—Charles W. Dieckmann of Specialty Mfrs. Sales Co., Chicago.

15.—Two officials of Wm. J. Stange Co. Chicago—W. B. Durling (left), president and E. J. Marum (right), sales managerwith Emil A. Laier, general superintendent Arbogast & Bastian Co., Allentown, Pa.

16.—S. Oppenheimer & Co., Inc., Chicage was represented by Al Weil, Bob Bechstein Anton Heilig and Leo Weglein.

17.—J. H. Edmondson, vice president Chicago Cold Storage Warehouse Co.

18.—Harvey Wernecke, manager, advertising sales, The National Provisioner, espoys a chuckle with Lee Kenyon, secretary treasurer, Preservaline Mfg. Co., Brooklys, N. Y.

19.—Group in suite of E. G. James Ca, Chicago, including E. G. James (left), T. J. Yarborough, Reynolds Packing Ca, Union City, Tenn.; M. J. Mackin, Blak Adams, Joe Steger, Frank Legatzke, Samuel Barliant and Paul Youkey, all of the James company; Jim O'Reilly, Armost and Company, Chicago, and Clay Hudson, E. G. James Co.

20.—H. L. Sparks, livestock order buyer, East St. Louis, Ill.

21.—Entertaining in headquarters of Enterprise, Inc., Dallas, Tex.: Harry K. Hirsch (left), secretary and sales managu, and Ronald H. Marks (right), vice-president, with another Texan, Wilson H. Wagers of Wagers Packing Co., Houston 22.—Sami S. Svendsen, Chicago, wholesale broker of natural casings.

23.—Hospitality the John E. Smith's Son Co. way was extended by W. B. Richter, western representative; H. L. Hunn, chief engineer, and W. J. Richter, vice president, both of the Buffalo, N. Y., headquarters 24.—Jack S. Hayes, technical representative, Oakite Products, Inc., New York N. Y., compares notes with R. O. Walten of Roberts & Oake, Inc., Chicago.

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be trained to operate the Votator. Its operation can be understood quickly and adjustments are made easily. Controls are so accurate that all operating conditions can be set and maintained for each run. Thus absolute uniformity of quality is assured—as well as better color, texture and stability. For booklet containing complete facts, write The Girdler Corporation, Votator Division, Louisville 1, Kentucky.

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A CONTINUOUS, ENCLOSED LARD PROCESSING UNIT

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NIMPA Members and Friends in Meat Trade Exchange Greetings on Upper Floors of World's Tallest Hotel

1.—Representatives of The Globe Co., Chicago. Front row (l. to r.): J. A. Lawson, War Production Board; R. L. Gambill, Globe vice president and sales manager, C. E. Gambill, president, and Leo McQueen. Globe men standing include L. J. Spencer, W. A. Rose, B. C. George, J. F. Moorhead, C. W. Pierce, W. D. Moorhead, Jake Lissner and Walter Conrad.

2.—In Allbright-Nell Co. headquarters. (L. to r.): Norman J. Allbright, James A. Lawson of WPB, a guest; Dr. A. O. Lundell, Anco sales manager; D. E. Nebergall, president, D. E. Nebergall Meat Co., Albany, Ore.; H. A. Wright (standing), Anco representative, and John G. Allbright.

3.—(Seated): A. R. Goodson, Fearn Laboratories, Chicago; Mrs. R. P. McBride and M. Wallace Smith, manager of Fearn's West Coast division. Standing: R. P. Mc-Bride and W. E. Kicker, Fearn sales mana-

4.—W. C. Rapp, president, Canada Casing Co. of Illinois; J. B. Marhoefer, president, Jacob R. Marhoefer & Sons, Inc., Chicago; H. L. Meyer, sausage superintendent, Decatur Packing & Provision Co., Decatur, Ill., and M. A. Ruden, Canada Casing Co. 5.—John H. Downer, Exact Weight Scale Co.

6.—Wm. J. Stange Co., Chicago. Front row: W. B. Durling, president, and E. J. Marum, sales manager. Standing are Stange representatives Vernon Berry, St. Louis; J. B. McKoane, Chicago; Joe Graf, Cleveland; H. A. Hughes, Baltimore; Ted Lind, Chicago; Irving Zeiler, Brooklyn; S. J. Davin, Indianapolis, and T. L. Allen, Dallas.

7.—(Seated): B. Zeleznik, Bronx Meat Co., New York City; Dave Averch, Capitol Packing Co., Denver; M. Schwartz, Bronx Meat Co. (Standing): Philip Fleischer, Philip Fleischer, Inc., New York City, and H. Abramowitz and Louis Zeleznik, both of Bronx Meat Co.

8.—(L. to r.): George Nelke, Dohm & Nelke, St. Louis, Mo.; Lou Menges, Westinghouse Elec. & Mfg. Co., Bloomfield, N. J.; Max Guggenheim, Guggenheim Packing Co., Chicago, and L. D. Flavell, Du Quoin Packing Co., Du Quoin, Ill.

9.—Independent Casing Co., Chicago, and guests. Front row: L. E. Sanderson, Claire Mont Meat Products, Inc., Eau Claire, Wis.; I. J. Pire, president of the Claire Mont firm; Laurence W. Pfaelzer, president, Independent Casing Co., and E. B. Veech, Hoy Food Products Co., Milwaukee. Back row: Herbert W. Strauss and Irwin L. Hirsch, Independent Casing Co.; Charles A. Raynor, vice president of Independent; Charles G. Stohrer, Independent Casing Co.; Lloyd J. Autin, Autin Packing Co., Houma, La., and E. A. Noble, Noble Butchers Supply Co., New Orleans.

10.—The Griffith Laboratories, Chicago. (Seated): Harry L. Gleason, sales manager, and M. C. Phillips and F. W. Griffith, vice presidents. Standing: Stephan L. Komarik, I. T. Suits, G. A. Lovell, Howard Levy, J. C. Hickey and A. P. Lovell.

11.—S. A. Mayer, H. J. Mayer, sr., and Frank A. Mayer, of H. J. Mayer & Sons Co., Chicago.

12.—Preservaline Mfg. Co. hospitality: Karl Rein, Abe Robillard, Martin Ryan, Ted Brown, Ed. Gisch and Lee J. Kenyon. 13.—Everybody had a good time at the headquarters of Ready Foods Canning Corp., Chicago.

14.—Vilter Mfg. Co., Milwaukee. (Seated): H. H. McKinnies, regional manager; Charles G. Back, chief engineer: E. F. Vilter, secretary and development engineer, and R. J. Panlener, price and data division. (Standing): R. A. Klokner, sales engineer; K. L. Kraatz; F. W. Mc-Kenna, assistant chief engineer, and H. J. Jessel, sales promotion manager.

15.—Hospitality room of Federated Mills, Chicago. (Seated): Samuel A. Halle, Phil P. Fine, president, and Nick Beucher, Nick Beucher & Sons, Chicago. (Standing): Joe Beucher, Nick Beucher & Sons, and Herman Waldman, broker.

16.—Hospitality at headquarters of Premier Casing Co., Chicago. Front row: Mike R. Lilienthal, The Lilienthal Co., Chicago; Dan Summer, vice president, Premier Casing Co.; Henry Manaster, Harry Manaster & Bro., Chicago, and Stanley Meisser, president, Essem Packing Co., Lawrence, Mass. (Back row): Gene Sullivan, Premier Casing Co.; Milton Goldberg, president, and Herman Goldberg, secretary, both of Premier Casing Co., and Ray Seipp of the Glidden Co., Cleveland.

17.—Ready Foods Canning Corp. hospi-

dent, Riverdale Packing Co., Chicago; H. E. Staffel, president, Ready Foods Canning Corp., Chicago; Charles Hughes, president, Hughes-Curry Packing Co., Anderson, Ind.; George W. Cook, general manager. Emmart Packing Co., Louisville, Ky., and Miss Janet Highfield, Ready Food Canning Corp. (Standing): L. C. White manager, Chicago Meat Products Co., Mrs. George W. Cook, Louisville, Ky., J. W. Sparr, plant manager, Ready Foods Canning Corp.; Maj. George Gilman, Philadelphia, and J. F. Hurley, assistant to president, Ready Foods Canning Cap. 18.—Berth. Levi & Co., Chicago. (Seated):

18.—Berth. Levi & Co., Chicago. (Seated): Leonard Weill, manager; Irving Sloman, David A. Weill and Martin D. Levy, via presidents; and Harry Chichester, superintendent. (Standing): Egon Hertz, N. B. Berkowitz, Mike Baker, Lester Lyons, Al Freud and "Duke" Reichenbach. Presser, but not in photo, was Al Byk.

19.—Cincinnati Butchers Supply Co. greepincluded Fred W. Stothfang, Oscar C. Schmidt, sr., Capt. Oscar Schmidt, je, William C. Schmidt, vice president, Heman Schmidt, president, Walter Hamman Clifford G. Hammann, shown here with a guest, C. H. Streck of Streck Bree, Belleville, Ill.

20.—Members of the Visking Corp., Chicago. (Seated): H. R. DeCressey, L. E. Houck, H. R. Medici, vice president, and E. B. Cahn. (Standing): C. W. Whitford, W. R. Hemrich, advertising manager, Oliver Goldsmith, L. A. Foran and D. G. Roberts.

21.—In headquarters of Oppenheimer Caing Co. (Seated): Col. Jesse H. Whis, U. S. Army Quartermaster Corps, retired, now serving the Army in a civilian capaity, and M. S. Holstein, vice president, Oppenheimer Casing Co. (Standing): Godon Nussbaum, Roy Bloom, Seymour Oppenheimer, vice president, and Joe Burks. 22.—Representatives of Sayer & Co. (Seated): W. A. Eyler, southern representative; Bob Blumberg, sales manager, and Lou Hausman, New England. (Standing): Curt Brand, New York and Pennsylvanis; Mack Warner, manager, and Kurt Georgi,

Ohio, Michigan and Indiana.

23.—NIMPA secretaries Fran Shappelle and Phyllis Stebbins take time out for a Provisioner photograph.

Pollock of Meat Board

(Continued from page 23.)

attention from the public and the government, Mr. Pollock said that the Meat Board has taken an important part in the National Nutrition Program. Under this program, members of the Meat Board staff are working with civilian defense groups, consumer groups, doctors, dentists, dietitians, women's clubs, the Red Cross and others. They are reaching leaders in the nutritional movement with all possible information on meat.

Even before Pearl Harbor the Meat Board began work on a meat program for the Army. As a preliminary step, Board staff members studied Army meat handling practices, including storage, cutting, cooking, the type of tools and utensils used, etc. A program was then drawn up and approved by the Army. Under this program Meat Board staff members have instructed thousands of mess sergeants and Army cooks at Army posts throughout the country in the cutting, cooking, serving and the conservation of meat.

The Board's work with the Army has included preparation of 11 manuals on meat subjects. Mr. Pollock illustrated the simplicity and practicability by describing three of them—the manual on lamb cutting; the manual on

beef cutting and the lard baking manual for the Army cook.

In closing Mr. Pollock brought bome to his packer audience the high value of meat as a source of protein.

"I want to tell you what to do," he said, "if it's decided that we should pon a grain and cereal diet. For dinner tonight if you want to get the amount of protein furnished by one serving of beef or pork, you will need to eat two servings of soybeans; or three servings of dried beans; or four servings of macaroni; or seven servings of oatmeal. If you don't like the foods I have mentioned you might try eight slices of bread or 16 servings of corn flakes."



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In Every Field There's Always <u>One</u> that Stands Out!

• What makes one actor's performance something to be applauded, remembered, and cherished through the years?

Partly it is voice...familiarity with the role...a flair for the part. But it is something more as well. Call it, if you will, artistic integrity—the common yearning of all artists in whatever field to turn out a flawless, polished, finished performance. A loyalty to those who expect the best of them. A firm resolve never to disappoint.

These elements lie at the root of all lasting success—in the theatre, music, all the arts—yes, even in the perfection of the products of industry.

Diamond Crystal Alberger Process Salt, for example, has been performing brilliantly for

many years for a most exacting public—American industry. Its users have learned, through their own experience, to rely on Diamond Crystal Salt for quality, purity, uniformity, cleanliness, and true salt flavor.

For Diamond Crystal has only one standard—the highest. And only Diamond Crystal is made by the exclusive Alberger Process to meet that standard.

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If you have any salt problems—bottlenecks—questions about grade or grain size—or any food-processing worries that expert salt knowledge might clear up, write to our Technical Director, Dept. I -22, Diamond Crystal Salt Co., Inc., St. Clair, Michigan.



Diamond Crystal Alberger Process Salt Silver

Up and down the MEAT TRAIL

Personalities and Events of the Week

California visitors to the NIMPA convention included Louis Hageman, comptroller of the Luer Packing Co., Los Angeles; Mr. Galbelly, attorney for the Luer concern; R. H. McCarthy, president of the Beach Packing Co., Huntington Beach, Calif.; Adolph Miller, president, Union Packing Co., Los Angeles; B. W. Campton, president, Meat Packers, Inc., Los Angeles, and B. J. Clougherty and Hyman Stillman, partners of Clougherty Bros., Los Angeles.

F. J. Torrence, assistant manager of the advertising department of John Morrell & Co., Ottumwa, Ia., was recently elected a vice president of the Iowa Junior Chamber of Commerce at a state convention in Des Moines. He is serving as treasurer this year and is past president of the Ottumwa junior chamber of commerce.

Betty Jordan, who conducts her own cooking program on KYW, Philadelphia, for F. G. Vogt & Sons, Inc., Philadelphia, is one of the company's most successful salesmen. She recently received 1,743 pieces of mail in response to an announcement offering to send her listeners a wartime recipe book, "Meat Point Pointers," distributed by the Vogt organization.

Walter Straub, director of the food rationing division of OPA, and Jean Carroll, director of the OPA price division, will be among the speakers attending the eighth annual conference of the Super Market Institute, to be held in Chicago June 18 to 21, it is announced



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POST-WAR PLANNER

Eugene Jackiewicz, owner of Jackiewicz Bros., Detroit, Mich., recently told a visiting representative of the Provisioner that he is planning to build a new plant after the war. (N. P. photo.)



HOGS FED BY STEAM SHOVEL AT FONTANA HOG RANCH

Huge pork raising ranch at Fontana, Calif., where as many as 50,000 hogs may be quartered at one time on 240-acre project, necessitates use of steam shovel in the large-scale feeding operations employed. Feed for the ranch is brought in by the carload from Los Angeles.

by William H. Albers, president of the organization.

Skilled slaughterhouse workers who are among the thousands of Mexican laborers in the state of Washington, helping out in the manpower shortage, may be employed in meat packing plants there, it is reported.

The Chicago Meat Packers & Wholesalers Association bowling league will hold its annual dinner dance and floor show May 6 at the Medinah club, Chicago. Max Rothchild is president and treasurer and L. J. Serzen secretary of the league. Committee members include Walter Schuster, Walter Saracina, William Jauss, Charles Hemingway and George Simon.

H. R. Fox has started construction on a new frozen food and meat locker plant at Anaheim, Calif., which will be completed about June 1.

California Frozen Foods, Inc., announces that it will erect a frozen food and meat locker plant at Modesto, Calif., and will also construct a \$100,000 addition to its existing plant.

Swift & Company is constructing an elevator enclosure at its Vernon, Calif., plant.

Escaping while being led to the killing floor of the Goldring Packing Co., Vernon, Calif., a 1,100-lb. cow ran berserk in the Los Angeles-Vernon industrial district recently for more than two hours. After charging a pedestrian, the animal was captured by a posse of deputy

sheriffs, private citizens and packing plant workers.

E. J. Price, Chicago manager for the Keystone Tanning & Glue Co. hide department, has announced his resignation from that position effective May 1. Price joined the Chicago office in January, 1936. The Keystone Tanning & Glue Co. is the operating department of the U. S. Leather Co.

William F. Price, meat industry veteran whose friendships in the trade cover all sections of the country, writes THE NATIONAL PROVISIONER that "after a pleasant fall and winter in the big state of Texas (where the sunshine spends the winter), my wife and I are returning to Buffalo." His new address will be Fairfax hotel, Buffalo, N. Y.

Harry L. Osman, director of the department of purchasing practice, American Meat Institute, married Mrs. L. A. Bowser of Los Angeles at Santa Barbara, Calif., on April 8. Mr. and Mrs. Osman are now in Chicago.

Something new in meat pilferage took place recently at Rotterdam, N. Y., when a railroad engineer brought his train to a stop after seeing a caution light on one of the signal towers. When it was determined nothing was wrong, travel was resumed. A short time later it was discovered someone had gained access to a refrigerator car, stealing four lamb carcasses, two 100-lb. boxes of pork loins, the same quantity of spareribs, a box of pork shoulders, two

boxes of briskets and a number of hams.

Harry J. Sable, manager, Pitt Provision Co., Pittsburgh, Pa., recently purchased a 55-acre farm at Warrendale, Pa., and is remodeling and stocking it.

Chester Rzaca, owner of the Arsenal Sausage Co., Pittsburgh, Pa., states that of the company's original 21 employes, eight have been drafted and six are in direct war work.

Herman A. Amberg, president of the C. A. Durr Packing Co., Utica, N. Y., from 1919 to 1935, and prior to that associated with the H. L. Handy Co., Springfield, Mass., for 33 years, will celebrate his 80th birthday April 30. After his retirement in 1935, idleness didn't appeal to Amberg, so he went to work at the Tobin Packing Co.'s Albany, N. Y., plant in 1940, where he is still employed. Amberg came from Germany in July, 1881, becoming an American citizen in 1890.

Leo H. Cerf, 50, sales manager for



RICHTER ENGINEER

Since Barney Meyers, veteran chief engineer at Richter's Food Products, Inc., Chicago, was stricken with a serious illness several months ago, engineering operations at the plant have been under the joint direction of Ray Griebahn, shown above at the controls of one of the company's compressors, and Henry Teiman. Meyers, one of the oldest engineers in Chicago, has been granted an extended furlough to regain his health.

Armour and Company at Kansas City, died recently following a heart attack.

Weldon O. Yocum, art editor of Oscar Mayer & Co.'s employe publication OM, recently resigned his position with the magazine in order to devote full time to his duties as head of the Chicago concern's sales promotion department.

Owen Harding, manager of the Valley Packing Co., Hageman Station, near Lebanon, Ohio, recently announced that his firm had purchased the plant of the Miami Canning Co., from Mayor Arthur Hamilton. Both the Hageman and Lebanon plants will be operated this year, Harding said.

Alex Durham, who for several years has conducted a wholesale meat packing company under the name of the Adirondack Packing Co., Malone, N. Y., has leased the premises to Henry W. Badore and Mrs. H. L. Badore. A few years ago the property was completely modernized by Durham and an up-todate cooler system installed. Approximately \$17,000 was spent on renovating the plant.

John W. Rath, chairman of the board of the Rath Packing Co., Waterloo, Ia., was recently elected a delegate to the Republican national convention at Chicago on June 26.

George Seiferth, veteran employe of Oscar Mayer & Co., Chicago, retired recently after serving 31 years with the

Robert E. Davis, assistant manager of the lamb and veal department of the Rath Packing Co., Waterloo, Ia., has been commissioned a lieutenant (j.g.) in the Navy.

O. E. Droege, dairy and poultry department, and T. C. Tait, canned foods department, Swift & Company, Chicago, were New York visitors during the past past week.

The Rath Packing Co., Waterloo, Ia., is building a three-story water softening plant, 48 ft. by 61 ft., of steel, brick and concrete construction which will include a chemical laboratory, lockers, and storage space.

At the recent annual meeting of the Olive Oil Association of America, Inc., the following directors were elected: Walter A. Benz, Jose M. Calderon, Albert N. Cory, Robert S. Delapenha,

Industry Honor Roll

DAVIES, ALBERT H .- The Purple Heart and the Air Medal have been awarded posthumously to Lieut, Albert H. Davies, former employe of the Chicago wholesale market and the Minneapolis oils branch of Wilson & Co. Lieut. Davies, listed as missing on May 14, 1943, after participating in bombing raids over Germany, has been killed in action, the War Department notified his parents.

LINDSAY, WILLIAM GEORGE. Pvt. William George Lindsay, former employe of Wilson & Co. at Atchinson, Kans., a member of the First Rangers' battalion, was killed in action September 21, 1943, in

SCOTT, ROBERT T .- T/Sgt. Rob. ert T. Scott, former employe of the White Provision Co., Atlanta, Ga., was reported killed in action in the European theater.

TRUELOVE, DENVER. - Capt. Denver V. Truelove, former employe of the White Provision Co., Atlanta, Ga., one of the heroes of the Tokyo bombing, has been reported killed in the Mediterranean

PETERSON, OSCAR D .- Corp. Oscar D. Peterson, 35, former employe of the Rath Packing Co., Waterloo, Ia., was killed January 2 in an airplane crash in the Asiatic war theater.

A. William Gerosa, E. H. Jacobson, N. C. Lekas, Louis Scaramelli, Alfred Schroeder, M. Charles Segui, Ercole L. Sozzi and Clifford T. Welhman. Segui is president of the association.

Frank Kennedy, California repre-sentative of the Visking Corporation with headquarters in Los Angeles, attended the NIMPA annual meeting in Chicago and met many of his old friends.

Joe Adler, of Sig Adler & Co., Chicago hide dealers, left early last week for a ten-day rest at Hot Springs, Ark.

Associate Member, AMERICAN MEAT INSTITUTE - Members, CHICAGO BOARD OF TRADE - Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC



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WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OFA CERTIFIED DRESSED HOG PROCESSOR

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ORIGINAL AND ONLY DRESSED HOG BROKERS EXCLUSIVELY

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Whatever your low temperature insulation requirements, UNITED'S intensive research, modern manufacturing and scientific erection methods represent a specialized experience that will assure maximum efficiency and long-term economy.

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Milwaykee, Wis. New Orleans, La. New York, N. Y. Philadelphia, Pa. Pittsburgh, Pa. Rock Island, III. St. Louis, Mo. Waterville, Me.



with the manpower available if the casters your trucks roll on are the right kind. Steel-Forged, exclusive Flame-Hardened, Rapids-Standard Casters take the "grunt" out of movthe floor-saver MRK Resinoid

ing. Equipped with the floor-saver MRK Resinoid Wheels which are grease, acid, heat and cold resistant or the new MOC Moulded-On Cushion Rubber Wheels now available . . . heavy duty double ball bearing swivels . . . free running roller or oilless bearing wheels plus positive pressure lubrication. . . . These casters are the final answer to your engineer's eternal, internal transportation problem.



La Roe on NIMPA Policies

(Continued from page 21.)

changes, if any, should be made in the price differentials on different grades of beef; and if the differentials are changed, should the change be accomplished by increasing the price of the lower grade or by reducing the price of the higher grade; and should such changes be accompanied by any changes in the stabilized cattle prices for different grades? We should also take a position regarding the payment of the special 80c subsidy to non-processors and the operation of this part of the beefprice and cattle price stabilization program.

"There is a great deal of justifiable resentment over the administration of the Amendment No. 7 to the set-aside order F.D.O. 75.2. When that amendment was promulgated we received assurance from F.D.A. that the inspection would be of a simple and limited nature and that we should not oppose the amendment because compliance would be made easy. Now, we find the inspection just as difficult as it ever was under the stern and inexorable requirements of BAI. This was perilously close to double crossing, and it has not made a favorable impression on this organization.

"There is some reason to suspect that one of the difficulties in the beef situation is the manner in which OPA has set up the rules governing the sale of

fabricated cuts. It may be that packers who, either through their branch houses or hotel supply houses, sell fabricated cuts, have a distinct advantage in prices and are able to keep the cattle market out of reach of the packers who operate with the idea of clearing their beef through retail outlets or on Army and Navy orders. In setting up the base period for the sale of these fabricated cuts OPA follows the period from September 15, 1942, to December 15, 1942, instead of using the year 1941 which was generally used as the base period. Whether by accident or design, this 1942 period happens to have been the period in which the large packers established a very large volume of business." Mr. La Roe then continued:



GREET PACKER FRIENDS

Joe Murphy, Pete Bendt and Roy Norris, Murphy-Norris Co., Chicago, played the role of gracious host to many of their visiting friends in the trade.

"If OPA had gone back to 1941 as they did for the quota base, the story would have been entirely different and the smaller packer might have had a better break. One of our members, usually well-informed, writes me: 'These bigger packers operated hotel departments . . . which they used as a convenient escape, all their choice meats being turned into fabricated cuts. They increased their business by leaps and bounds, and took over practically the entire hotel supply business, pushing the legitimate hotel supply-houses out of business.' If this is true it should have the attention not only of this meeting but of appropriate authorities in Washington.

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"One of the most difficult questions confronting us is the determination of our policy regarding the forthcoming reduction of the hog floor price to \$12.50. There is quite a sentiment within our industry in favor of opposing this reduction although it has already been approved to become effective next October.

"The argument advanced by one of our best thinkers is that the independent packers thrive best under a big supply of hogs and that when the supply dwindles and hogs become scarce, the big packers have an advantage because of their strategic position in the purchase of hogs which the average independent packer does not have. In other words, the independent packer can be sure of a good supply only when the

IMPROVED CONCO TORPEDO UTILITY HOIST QUALITY HIGH! PRICE LOW!



AVAILABLE ON AN M.R.O. RATING Push button Control is but one of the standard features on the CONCO TORPEDO UTILITY HOIST usually found only in more expensive models. Though simple with a minimum of working parts, the construction is sturdy throughout. Manufactured in capacities of 250, 500 and 1000 pounds, the double drum Conco Hoist is available with Hook, Bolt or Trolley type suspension. The Conco Hoist is furnished with a 110 volt single phase motor but can be made for other current. Write E. G. JAMES COMPANY for prices on hoist with other electrical characteristics.

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total supply is ample. A low floor tends to restrict the supply, and thereby tends to make more difficult the position of the independent packer in obtaining his needed supply. The present corn situation is threatening at this moment to reduce the hog supply.

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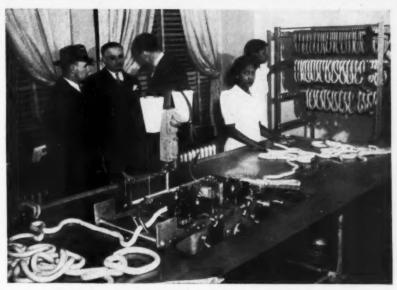
"I find it difficult to formulate a sound judgment as to what our policy should be on this matter. If OPA is going to follow the policy of trimming the pork subsidy for the benefit of beef, then we are going to need more margin than we now have between the price of hogs and the wholesale prices of pork products. On the other hand, if the reduction in the hog ceiling is accompanied by a corresponding reduction in the wholesale prices of pork products, our industry will be no better off than it is now, and will be worse off if the subsidy is tinkered with. Some have suggested that it might be possible to work out a compromise under which the 12.5c floor would become effective, present pork prices would remain where they are, but a part of the pork subsidy would be transferred to beef. I do not feel competent to advise on this matter, but think it is one that requires the best thought of the leaders in our industry.

Trend of OPA Policy

"The present thinking of OPA seems to be in the direction of treating pork and beef separately, which is very gratifying. They seem to be thinking very seriously in the direction of increasing beef subsidies to a point where the operation will be reasonably profitable. There seems to be considerable doubt whether they will obtain the cooperation which they should obtain from the War Food Administration, which I can not say too emphatically has not and never has been, particularly friendly toward the meat packers. You will recall that some of the leaders of the Department of Agriculture fought us very hard when we sought to obtain ceilings on hogs and cattle and we won that battle only because OPA stood behind us. We may be on the verge of another equally important battle as to the price squeeze on beef.

"Certain hog producer associations and certain large packers have urged or suggested that ceiling prices should be removed from live hogs. NIMPA fought long and hard to obtain the establishment of ceiling prices on hogs. Now that the run of hogs has diminished below the annual peak, it is particularly unfair to give serious consideration to removal of the hog ceilings. The hog ceilings must be considered along with the floor prices. During the heavy winter run of hogs when prices would have reached almost distress levels except for the floor prices, the packing industry fulfilled its part of the bargain by paying no lower than the support prices.

"The maintenance of ceiling prices on live hogs is but the other part of the bargain. If hog producers are to be protected by support prices on the major part of their production, it is only



NATURAL CASING EXHIBIT FEATURE OF DISPLAY ROOMS

The demonstrations and display held in the headquarters of The Natural Casing Institute were focal points for convention visitors. The purpose of the joint exhibit was to demonstrate the conversion of automatic sausage linking equipment made by Linker Machines, Inc., and the operating results and manpower savings possible through conversion for use with natural casing sausage products. The exhibit was under the supervision of Louis Leberman and John Walker, conversion engineers of The Natural Casing Institute, and operating demonstrations were conducted before and after convention sessions. The equipment as displayed in the above photograph had an operating linking speed of 520 lbs. of product per hour.

fair that the packing industry should be protected by ceiling prices on the remainder of the crop. This association should emphatically re-declare its position on this question, because the battle against price control is still on.

"We must always be on guard, I regret to say, against an attempt by the farm bloc to revise the system of government control in Washington in such a manner as to put all control over food prices into the hands of a single agency which would be subservient to the agrarian interests. The farm bloc has been extremely restive and dissatisfied because Judge Vinson has interfered with the program of the Department of Agriculture, and because OPA fixed ceilings on live animals when the Department of Agriculture did not want them fixed

Farm Bloc Price Control

"It would be very pleasing to the farm bloc if a farm bloc agency could be set up in Washington and all food control, including food price control, vested in that industry. In that event Joe Montague of Fort Worth, Tex., and P. O. Wilson could dictate policies in Washington. Let me say with very firm conviction that if we had not obtained ceilings on live hogs, the pork processors might have been subjected to a squeeze almost as bad as the beef squeeze. The farm bloc has always been extremely dissatisfied with having ceiling prices established on hogs and cattle, and they have been equally dissatisfied that a subsidy was paid to the processors. The only conclusion I am able to reach is that we must wage constant and unremitting warfare against the attempt of the livestock interests to dictate policies in Washington.

"I regret to say this because it seems to me that there should be teamwork and cooperative action between the meat packers and the farmers. We have never advocated that the farmers should get along without profits, nor have we ever advocated low prices on live animals. On the contrary, we have always recommended that the prices on live animals be such as will give the producers a margin and encourage production. I wish the farm bloc would be equally fair in insisting upon fair and equitable margins for the processors. As long as they continue a policy of seeking their own advantage and even trying to take our subsidies away from us when so many of our members are in traffic difficulties, they cannot expect and will not get our cooperation.

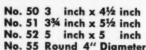
"Present indications are that price control will be continued for at least another year. The National Association of Manufacturers, U. S. Chamber of Commerce, and others are recommending certain changes in the act with most of which I think we should agree. For example, I know of no ground upon which OPA should be authorized to regulate the profits of an industry. There is a world of difference between the regulation of prices and the regulation of profits. It goes without saying that any regulation of prices must necessarily have some effect in control-



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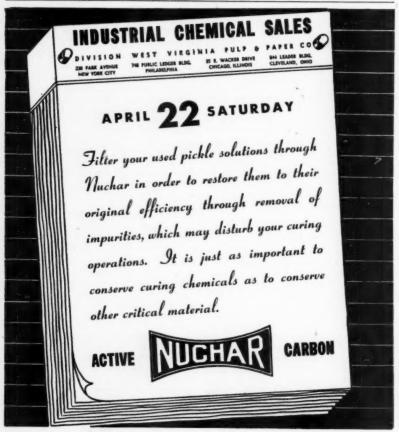
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ling profits, but while the OPA is authorized to make prices, it has no right to engage in the fixing of profits, One of the New Deal specialists who previously played a notable part in the development of OPA policy but who has fortunately been called more recently into the armed services prepared a memorandum in which he recommended that OPA fix profits for all industries.

"An important change in the statute which has been proposed is provision for an appeal from OPA regulations and orders to the regular federal courts. This would have the virtual effect of abolishing the Emergency Court of Appeals and give people who are accused of violating the price control act the same rights which other citizens have to go into the federal courts for protec-

Changes in Price Act

'One matter that is not covered in the recommendations of the National Association of Manufacturers or of the U. S. Chamber of Commerce is the matter of expediting decisions of OPA. I feel that protests should be adjudicated within 90 days after they are filed, OPA has been taking months and threatens to take years to decide some of our protest cases and there is real danger, at least as to the beef protests, that our members will die while OPA continues its policy of delaying the proceedings by calling for great masses of detailed evidence.

"We have been advocates of price control but I fear that we cannot continue to be if OPA continues its policy of delay and of disregard of the law, and if it embarks on a policy of regimentation with respect to profits. If prices are made fair, the individual processor is entitled to such profits as he can honestly make.

"During the past year several important problems have arisen as to the canning of meat. There are some such problems before us now. My recommendation is that we have a canner's committee that will specialize in these phases of our problem. The canning of meat has received a new impetus as part of the war effort and has proved to be one of the very important aspects of the meat packing industry.

"None but an incurable optimist can see much ground for hope in the manpower situation. Gone is the day when we could rely on our classification as an essential industry for obtaining deferments for younger men. The only adjective that now has significance is critical, and even the railroads and coal mines are not deemed critical. Today as in past months our national draft policy has been drifting, uncertain, foggy, vaccilating. This wavering policy has produced a really critical condition in which the military forces are far below their manpower requirements. This, in turn, embarrasses all industry and as a practical matter leads to the wiping out of all deferments in our industry for men under 26. The next major step in our national policy will be to force men in

Page 34

The National Provisioner-April 22, 1944

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help us by restoring the word essential to the English vocabulary because ours is still an essential industry, and we shall probably be able not only to retain our 4-F men but to obtain others. New legislation regarding the 4-F men may reasonably be expected, and on the whole it should be more helpful to our industry than otherwise, provided such legislation does not leave us out of the essential category—a point we must watch diligently in Washington.

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"Meanwhile don't expect to retain any physically fit men under 26, and look rather toward the employment of 4-F men. You are apt to find your local draft board performing a new function agency for the placing of 4-F men. It will be wise to keep your manpower needs constantly before the local boards because there are many thousands of 4-F men in jobs having no relation to the war effort who ultimately must find jobs in essential industries like ours."

Interstate Packers Commission?

Mr. La Roe then described the suggestion of a NIMPA member that an Interstate Packers Commission be created, similar to the Interstate Commerce Commission, to police the meat industry and maintain competition on a fair basis. He commented:

"While I believe that the evil mentioned by this member is a real one, because great danger has been done to the sausage business of the independent packers, I feel that the time is not ripe for still another government agency to have control over our industry. We have so much control now that our members find it difficult to keep abreast of all the regulations. It may be that the Federal Trade Commission already has power to deal adequately with the particular problem mentioned. My own conviction is that the real difficulty is in getting the proof of tie-in sales and other unfair trade practices. Nevertheless, this whole problem is one that will continue after the war is over and will require the best thought we can give it. If these practices are continued and if there is such sympathy with the big packers in Washington that these practices are not stopped, then we may have to have another agency. But it is my hope and my expectation that NIMPA can accomplish the desired result by being constantly on the job for the protection of its members.

Central Purchasing Agency

"Another suggestion is worthy of mention. It has been suggested that it would be helpful to our members if we had a central purchasing agency which could take charge of the purchases of supplies for our members and save them a great deal of money through trade discounts. The Institute has such a system which has proved of great value to its members. I am told that such a system might easily save for the average member the total amount of his annual dues and more. There are many items like gasoline and rubber tires on which

substantial sums can be saved through annual contracts. I hope that this matter may have the attention of our board of directors."

NIMPA Regional Directors

(Continued from page 14.)

Lorenz Neuhoff, jr., president, Neuhoff, Inc., Salem, Va.; Southwestern Division, J. E. O'Neill, president, Mission Provision Co., San Antonio, Tex., and Western Division, Adolph Miller, president, Union Packing Co., Los Angeles, Calif.

New directors of NIMPA are listed in the following paragraphs. The notation (1) after a name denotes that the term expires April 30, 1945, while (2) denotes April 30, 1946, and (3) indicates that the term expires April 30, 1947.

Central Division: R. G. Thomas (1), The Lima Packing Co., Lima, Ohio; John P. Paulsen (1), Peoria Packing Co., Peoria, Ill.; Carl Valentine (2), Valentine Co., Inc., Terre Haute, Ind.; Chas. Schaaf (2), Frank Schaaf Co., Milwaukee, Wis.; H. D. Peet (3) G. M. Peet Packing Co., Chesaning, Mich.; F. E. Wernke (3), Louisville Provision Co., Louisville, Ky.

Eastern Division: W. C. Codling (1), Albany Packing Div., Tobin Pkg Co., Albany, N. Y.; J. H. Heil (1), Henry Heil, Baltimore, Md.; W. L. Medford (2), Chester Packing & Provision Co., Chester, Pa.; B. C. Dickinson (2), Louis Burk, Inc., Philadelphia, Pa.; A. S. Davis (3), E. Greenebaum Co., New York, N. Y.; Geo. A. Hess (3), Oswald & Hess Co., Pittsburgh, Pa.

Midwestern Division: J. J. Sokolik (1), Royal Packing Co., St. Louis, Mo.; Lester Bookey (1), Bookey Packing Co., Des Moines, Ia.; Sam S. Sigman (2), K & B Packing Co., Denver, Colo.; James E. Menzies (2), Estherville Div., Tobin Pkg. Co., Inc., Estherville, Ia.; M. H. Brown (3), Great Falls Meat Co., Great Falls, Mont.

Southern Division: G. W. Hobbs (1), Lykes Bros., Inc., Tampa, Fla.; Roger Wood (1), Wood-Robbins Co., Savannah, Ga.; T. J. Yarborough (2), Reynolds Packing Co., Union City, Tenn.; Max Goldberg (2), Alabama Pkg. Co., Birmingham, Ala.; W. Louis Balentine (3), Balentine Packing Co., Greenville, S. C.; F. Dykhuizen (3), Dixie Packing Co., Inc., Arabi, La.

Southwestern Division: R. C. Banfield (1), Banfield Bros., Packing Co., Tulsa, Okla.; H. Neuhoff, jr. (1), Neuhoff Bros. Packers, Inc., Dallas, Tex.; R. B. Minton (2), Blue Bonnet Packing Co., Fort Worth, Tex.; M. C. Pinkney (2), Pinkney Packing Co., Amarillo, Tex.; E. P. Shaw (3), Western Cattle & Dressed Beef Co., Houston, Tex.; L. L. Lauck (3), Little Rock Packing Co., Little Rock, Ark.

Western Division: Anton Rieder (1), Coast Packing Co., Los Angeles, Calif.; D. E. Nebergall (1), D. E. Nebergall Meat Co., Albany, Ore.; Erwin Sklar (2), Paulson Packing Co., San Fernando, Calif.; O. B. Joseph (3), James Henry Packing Co., Seattle, Wash.

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Report of President

(Continued from page 15.)

dustry, and his firm is one of our staunch supporters. T. G. Strange resigned when his business was sold to another firm. He was succeeded by Max Goldberg of Birmingham, a very capable successor. W. F. Dixon resigned as a director to enter the armed forces; he was succeeded by S. F. Dixon of the same firm. True to our democratic policy let me assure you that the successors in each case were selected by the directors from the regions affected and unanimously approved by our board.

"It was also found necessary by your hoard to make a few minor changes in the by-laws of our association. In setting up a new organization it is never possible to foresee every contingency, and consequently, perfect by-laws cannot always be written in advance. The hest that can be done is to agree on proper basic rules and then make such changes as are found to be essential to the successful functioning of the association in carrying out its announced objectives. This we have done and I firmly believe we should continue to do. At the meeting of the board, held April 28, 1943, the following changes in the by-laws were unanimously approved: "That the term of the president

should be limited to one year so as to permit a wider participation in this

office of honor.

"That there be created the honorary

office of chairman of the board.

"That, whenever possible, the office of chairman should be filled by a retired president so that the association might benefit by having his past experience in office and recognized ability available

Terms of Directors

"At the meeting of the board held November 17, 1943, there was brought up for discussion the matter of regional directors and of their annual elections. The point was made that under the bylaws, as they then stood, all directors were elected annually for a term of one year. At the expiration of this term the regions might choose a completely new group of directors. However meritorious the new directors might be, they would have had no experience in the association's board work, while the experienced ones would be out with no chance for the new directors to profit from their advice. A study of similar associations was made and it was found that the general custom was to provide for varying terms so as to leave on the board one third or more experienced directors. After careful consideration the board unanimously approved the following changes:

"Increased the number of directors from each of the six geographical regions from five to six so as to permit equal division over a three-year period. This makes the present total of directors 36 instead of 30 as formerly.

"Provided that beginning with the forthcoming fiscal year, each would elect directors as follows: two for a term of one year; two for a term of two years; two for a term of three

"Each year hereafter, each region will elect two directors for three year terms so that our back-log of experienced directors will always consist of men who have had one or more years of experience on the board.

"At the beginning of my term of office our membership was as follows: 547 regular members and 54 associate members. At this time our membership stands as follows: 607 regular members and 55 associate members.

"In the handling of our membership roster we have endeavored to keep it free from padding and whenever dues were reported unpaid, except in special cases where unusual circumstances prevailed, the names were removed from our mailing list and brought before the board for action. We have endeavored to maintain our membership by ethical standards and I believe this should continue to be the policy of our association. May I urge upon all of you very earnestly the matter of bringing in new members. Almost every member knows at least one packer with the necessary qualifications, who has not yet joined our fine organization. We are too large and too scattered to place this burden upon any single membership committee and the only way to make it work suc-





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cessfully, is to have every member appoint himself a committee of one to get new members. I hope each and every one of you will accept this assignment.

"You have heard the splendid report of our treasurer, Mr. Birrell. Today we face the future in excellent financial condition. No changes in membership dues have been found necessary and none is at present contemplated. If members will carry out their assignment to obtain new members both regular and associate, your association will be able to carry out all activities and continue to progress.

Expansion of Services

"At this point I would like to submit for your consideration the expanding of our services to the membership. It has been suggested the association offer to its members an analytical service, comprising cost of living index, buying power report, price summary, diagnosis of livestock and provision situations, and other services. It has also been suggested we establish a laboratory where members could send their products to be analyzed for a reasonable cost. Also, we might establish a buying section to enable smaller packers to purchase their requirements at prices more in line with quantity buyers. These are just a few of the services that could be offered to our members. It does, however, raise the very difficult question as to what extent, if at all, we should offer these services.

"As you know, NIMPA was founded to protect the interests of the independent packer. This we have endeavored to do to the best of our ability. I have always advocated a policy of cooperation to the fullest extent possible with all other organizations representing the meat packing industry and your board has followed that policy, always bearing in mind their responsibility to defend the rights of our members against anyone who knowingly or unknowingly tried to eliminate us from the picture. I firmly believe that only through the efforts of all segments of the industry can we work in mutual harmony and lead our industry through the trials and tribulations brought on by this great

Discussing the industry's post-war problems, Mr. Heil said:

"We have heard much talk with respect to post-war meat products: the development of new items; redesigning our packages; dehydrated meats taking the place of the good wholesome porterhouse steak; substitution of a synthetic product made from a yeast combination for beef: slicing of pork loins, hams, and sausage at the plant instead of the markets; frozen products and consumer acceptance. These, gentlemen, are just a few of the things to which I believe this meeting should give serious consideration. We must be cognizant of the fact that our industry will be forced by other food producing industries to give to the American public, meat, as they

want it, where they want it, and when they want it.

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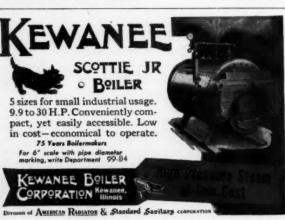
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"I also believe this meeting should give serious consideration to the manpower problem which confronts us today. We are told on one hand that we are a vitally essential war industry and that we must produce a maximum supply of meat for the armed forces, and the essential civilian population, but on the other hand, we are told our workers are not important and even our key men are being drained away from us until we are reaching a point of actual despair. In spite of all our efforts no real formula has been discovered for breaking through the powers of the local draft boards. I regret to say that there seems to be no hope of improvement in that matter and I look for a very trying period ahead so far as manpower is concerned.

Equitable Buying by Army

"Many packers have complained the Army has been unfair in the placing of its orders for their food requirements. I do not feel that any of our members object to producing meat for the government but we do feel that they should distribute their orders in fair proportion between the several plants. In some instances such huge orders have been placed on small operators that they have been severely hurt and discriminated against. I hope that a setaside order will not be required to produce fairness in this respect."





Government Experts Talk

(Centinued from page 16.)

75c lb. to those who didn't have points and 65c to those who did, and in New York City where illegitimate black market operators were making it difficult for the regular black marketeers. Mr. Greenberg pointed out that enforcement is a very difficult problem in Florida where winter visitors have plenty of money and are ready to spend it. Under its appropriation OPA has two men to enforce its regulations in Florida, but has called in additional belp from other states.

RATIONING

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W. F. STRAUB, director of the rationing division of OPA, declared that the necessity for meat rationing should be re-examined regularly. He paid tribute to the men who preceded the "business men" in OPA for their work in initiating meat rationing and stated that lack of control over distribution during the past year would have been bad for the industry as well as the public.

"Meat rationing is one of the greatest salesmen the industry has ever had," said Mr. Straub, adding, "I think you will find when the war is over that rationing has broadened your markets."

Mr. Straub revealed that the rationing division has deliberately overissued from 10 to 20 per cent more red points monthly than would be called for by the WFA allocations. He said this has been done to make sure consumers have enough points to move meat which might come in from uninspected establishments and other sources which might not be included in government estimates of production.

LEON BOSCH, chief of the meat branch of the food rationing division, explained how OPA adjusts point values for the different foods under RO 16 to balance the available supply with the ration points outstanding. As long as the supply of a certain food, such as butter, does not change, it does not help the situation to lower its point value. Only so much can be purchased, no matter what the value, and the additional points made available by reducing butter do not help move any more meat.

Any separation of fats from meat under the rationing program would help neither the fats nor meat, Mr. Bosch pointed out, since the supply of these foods would be the same and it would be necessary to change the quantity of ration points available for their separate purchase to balance with the supply. Moreover, he said, the coupling of meat, fats and cheese in one program compensates for inevitable errors in distribution, government administration and merchandising because the housewife is given an opportunity to obtain a desirable alternative item if the preferred article isn't there when she wants it.

Mr. Bosch said that in keeping with

OPA policy, which is re-examine earlier decisions to see whether they are still good, the rationing division would be glad to reconsider its earlier views with respect to sausage rationing, and particularly on those products containing a considerable proportion of those items which do not enjoy consumer acceptance as green products.

After George Casey had called his

local board is free to determine whether a man is necessary and said that the packer must satisfy the board on this.

Where replacement schedules have been cancelled, Mr. Winn said that Selective Service authorities recommend that the company lay its entire picture before the local boards concerned and seek to work out an orderly withdrawal program.



TYPICAL GROUP

Snapped by the Provisioner camera while discussing matters of current interest are (I. to r.) Oscar Emge, partner and general manager, Emge & Sons, Fort Branch, Ind., C. L. Elpers, sales and advertising manager of the Emge concern, and H. B. Huntington, president and general manager of the Scioto Provision Co., Newark, Ohio.

attention to the peculiar position of scrapple, Mr. Bosch agreed that it would be given some study. He reiterated that the rationing division is going to re-examine the sausage situation and the position of many meat cuts which are ration free when acquired but not when combined in a finished product.

MANPOWER

ARTHUR L. WINN, after reviewing the latest developments in connection with selective service, told the packers that they cannot expect to get deferments for men in the 18-through 25-year old bracket. Draft attention is now focussed on this group but limited deferments can be obtained for "necessary men" in war production or in support of the war effort in the 26- to 29-year old group.

The packing industry should be able to hold its skilled workers over 30 for several more months and possibly permanently, he declared. Every company should make a real fight to keep its men over 30 and appeal should be taken up to the state director if necessary. Mr. Winn pointed out that the

In solving its other manpower difficulties, Mr. Winn suggested that the U. S. Employment Service is in a position to be helpful. There is also a possibility that some packers might find it practicable to use German war prisoners or American-Japanese in their plants. War prisoners have been used satisfactorily in packing plants along the Ohio river. However, unless there is a permanent camp for prisoners in the same locality, employment must be found for at least 200 since the government will establish a special camp for no fewer than that number and only where there are existing housing facilities.

Loyal American-Japanese are under the jurisdiction of the War Relocation Authority and may be employed in any place where the community attitude permits it. These workers require no guards or special facilities.

COL. GEORGE A. IRVIN of Selective Service advised the packers to maintain their old routine with respect to obtaining deferments for men over 25. He told them that requests for de-

(Continued on page 47.)

HOSTS FOR H. P. SMITH PAPER CO.

On hand to greet packer friends at the NIMPA meeting were these representatives of H. P. Smith Paper Co., Chicago. Left to right are Jack Pendexter, Douglas Rose, E. Schoenthaler, George Malmgrenand.



Lard Stocks Top 400 Million Lbs. for First Time on April 1

NEW all-time high mark was established in lard holdings on April 1 with coolers packed with 400,999,000 lbs., an increase of over 60,000,000 lbs. from a month earlier. It was the first time on record that holdings had hit the 400 million mark. In addition to lard, there was 26,332,000 lbs. of rendered pork fat in store, compared with only 20,864,000 lbs. a month earlier.

Although the total set a new record, more than 70 per cent of lard holdings and rendered pork fat was earmarked for the account of the CCC. This agency was credited with owning 303,414,000 lbs. on April 1, an increase of 103,185,000 lbs. from a month earlier, when the total stood at 200,229,000 lbs. Holdings by this agency a year ago were not made available for publication.

Storage stocks of meats on April 1, totaling 1,246,813,000 lbs., were heaviest for the date since 1920, and showed only a small loss from the total of a month earlier. Most of the decline in meat stocks was due to a drop in pork, lamb and mutton and frozen and cured trimmings. Part of this decline was offset by heavier holdings of beef.

Supplies of pork totaled 784,651,000 lbs., compared with 792,113,000 lbs. a month earlier and only 591,597,000 lbs. on April 1 a year ago. The pork total

consisted of 369,658,000 lbs. of frozen meats while D.S. in cure and cured totaled 205,374,000 lbs. and pickled meat volume was 209,619,000 lbs.

APRIL 1 COLD STORAGE HOLDINGS

Apr. 1, 1944, lbs.	Mar. 1, 1944, lbs.	Apr. 1 lbs.	
Beef, from283,153,000	268,934,000	74.886,000	
In cure & cured. 13,227,000	10,720,000	14,945,000	
Pork, from369,658,000	379,238,000	295,016,000	
D. S. in cure			
	177,647,000	98,183,000	
S. P. in cure			
	235,228,000	235,469,000	
Lamb & mut,			
fros 21,636,000	32,251,000	6,360,000	
Froz. & cured			
trmgs., etc144,146,000	152,090,000	88,703,000	
	340,644,000	205,396,000	
Rend. pk. fat 26,332,000	20,864,000		

The CCC holds in cold storage outside of processors' hands, 44,752,000 lbs. cured pork cuts, and 303,414,000 lbs. of lard and rendered pork fat. These holdings are included in the above totals.

Frozen and pickled pork stocks were under a month earlier, but D.S. pork stocks were somewhat heavier.

The record slaughter of cattle during March made it possible for packers to store away more beef; April 1 stocks at 296,380,000 lbs. were heaviest for the date since 1918. Beef in store a month earlier totaled 279,654,000 lbs., while a year ago only 97,597,000 lbs. was being held. The April 1 stocks were about 200 million lbs. above the five-year average.

Lamb and mutton holdings declined from 32,251,000 lbs. on March 1 to 21,636,000 lbs. on the first of this month. Although stocks were reduced rather sharply, holdings for this time of the year are far above the five-year average of 6,360,000 lbs.

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Frozen and cured trimmings on April 1 totaled 144,146,000 lbs., compared with 152,090,000 lbs. a month earlier and 78,902,000 lbs. on April 1 a year ago.

Cold storage facilities continued heavily taxed with perishables. Cooler space was 79 per cent occupied April 1 and freezer space was 87 per cent full.

CHICAGO PROVISION STOCKS

Stocks of lard at Chicago showed another slight increase during the first two weeks of April and at mid-month holdings totaled 72,962,929 lbs. This conpares with 69,540,780 lbs. at the close of March and 11,201,868 lbs. at mid-April a year earlier.

Very little change was registered in stocks of clear bellies. Stocks as of April 14 totaled 25,761,676 lbs., compared with 25,677,839 lbs. on March 31 and 13,375,664 lbs. at mid-April a year earlier.

Apr. 14, 1944, lbs.	Mar. 31, 1944, lbs.	Apr. 14, 1943, lbs.
P. S. lard (a) 13,284,035 Other lard 59,678,894 Total lard 72,962,929	14,077,985 55,462,845 69,540,780	1,397,300 9,804,568 11,201,868
D. S. cl. bellies (contract) 7,296,600 D. S. cl. bellies	7,171,600	130,500
(other)18,465,076 Tot. D. S. cl.	18,506,239	13,245,164
bellies25,761,676 D. S. rib bellies	25,677,839	13,375,664

(a) Made since Oct. 1, 1943.

CUT-OUT RESULTS CONTINUE TO IMPROVE AS HOG PRICES EASE FURTHER

(Chicago costs and prices, first four days of week.)

While the hog cut-out test covering the first four days of the week does not show the results of the easiness which developed in some lines of product during the latter part of the period, it does reflect the continued decline in live hog costs. The average live price on light

butchers was down 15c from a week earlier; since product values were supposedly unchanged at around ceiling levels, the lights cut out with a plus margin of 21c and the losses on the mediums and heavies were shaved to 27c and 24c, respectively.

		18	0-220 lb	val:	ue		22	0-240 11		alue		-	240-270	lbs. v	alue
	Pct. live wt.	Pct. fin. yield	Price per lb.	cwt.	fin.	Pet. live wt.	Pet. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yleld	Price per lb.	per cwt. alive	per cwt. fin. yield
Regular hams Skinned hams Picnics Boston butts Loins (blade in) Bellies, S. P. Bellies, D. S. Fat backs Plates and jowls. Raw leaf P. B. lard rend. wt. Spareribs Regular trimmings Feet, tails, neckbones. Offal and miscellaneous. Credit for subsidy.	5.7 4.3 10.1 11.1 2.9 2.2 12.9 1.6 3.2 2.0	20.2 8.1 6.1 14.6 15.9 4.1 3.2 18.1 2.3 4.5 2.9 	17.3 10.1 12.4 12.8 16.0 17.5	\$ 3.00 1.14 1.05 2.35 1.92 	\$ 4.32 1.62 1.49 3.40 2.75 41 40 2.82 .87 .79 .18 .70 1.86	13.8 5.5 4.1 9.9 9.6 2.1 3.2 3.1 2.2 11.4 1.6 3.0 2.0 71.5	19.4 7.7 5.8 13.9 13.5 4.5 4.5 4.1 15.6 2.3 4.1 2.8 	21.0 20.0 24.5 21.8 16.3 15.0 10.5 10.1 12.4 12.8 13.5 17.5	\$ 2.90 1.10 1.00 2.16 1.56 32 .34 .31 .27 1.46 .22 .53 .12 .53 1.30 \$14.11	\$ 4.07 1.54 1.42 3.03 2.20 .45 .47 .43 .38 2.00 .31 .72 .18 .70 1.82 \$19.72	13.0 5.4 4.1 9.7 4.0 8.6 4.6 3.5 2.2 10.4 1.8 2.9 2.0	18.1 7.5 5.8 13.6 5.5 12.0 6.3 4.8 2.1 14.2 2.3 4.0 2.8	23.0 20.0 23.5 20.8 15.3 15.0 11.0 10.1 12.4 12.8 12.0 17.5	\$	4.16 1.50 1.86 2.80 .84 1.90 .48 3.8 1.82 .70 2.13 .70 1.80
Cost of hogs. Condemnation loss Handling and overhead. TOTAL COST PER CWT. TOTAL VALUE — Gutting margin — Margin last week. + Margin last week.				Per cwt. alive \$13.58 .07 .51 \$14.22 14.43	Per cwt, fin. yield \$20.31 20.61				Per cwt. alive \$13.81 .07 .50 \$14.38 14.11 .27 .32	Per cwt. fln. yield \$20.11 19.72 .39 .46			8:	Per cwt. alive 13.78 .07 14.29 14.05 .2433	Per cwt. fin. yield \$19.85 19.52 .33

Decline in Sausage Output Halted; March Production Registers Gain

THE decline in sausage production for the last four months was halted during March by an increase compared with a month earlier. Federal inspected production of all sausage rose to 114,-835,000 lbs., compared with 108,271,000 lls. a month earlier. However, output was about 20,000,000 lbs. smaller than for March of last year. The heavier output for March was paced by a good increase in production of smoked and/ or cooked sausage, which rose from 64,989,000 lbs. in February to 70,898,-000 lbs. in the month under review.

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Canned meat and meat food products were produced in slightly heavier vol-ume in March than in February; total output at 208,562,000 lbs. compared with 198,479,000 lbs. a month earlier. More beef, soups and miscellaneous items were canned, but the output of pork and sausage declined slightly.

Bacon output for the month showed an increase over both a month earlier and the same month last year. Production for the month was 47,753,000 lbs. against 40,327,000 lbs. a month earlier and 35,245,000 lbs. in March of last

Lard production for March was 416,-084,000 lbs., somewhat less than the 430,268,000 lbs. in February, but the volume was much heavier than a year earlier, when only 225,690,000 lbs. was made. At the same time, pork fat production was down to 39,597,000 lbs. compared with 41,471,000 lbs. in Feb-

Volume of beef placed in cure was up slightly, but pork showed very little change. In the cooked meat, beef was up slightly while cooked pork meat was up about 10,000,000 lbs. from February.

663 lbs. on the corresponding date last

CANADIAN PORK STOCKS HIGH

reports that storage stocks of pork in Canada, most of it destined for ship-

ment overseas, totalled 104,246,631 lbs.

on April 1-highest in the Dominion's

history-compared with 98,793,235 lbs.

March 1 and 49,906,780 lbs. on April 1,

245 lbs. from 40,043,928 lbs. a month

ago. Last year the stocks were 15,770,-593 lbs. Veal in storage amounted to 2,355,939 lbs., compared with 2,982,198

lbs. March 1 and 1,366,956 lbs. April 1,

1943. Mutton and lamb in storage totaled 6,675,003 lbs., compared with 7,740,094 lbs. a month ago and 1,761,-

Beef stocks were reduced to 35,107,-

The Dominion Bureau of Statistics

PRODUCE IN COLD STORAGE Cold storage holdings of butter. cheese and eggs on hand April 1, 1944:

April 1944 M lb	1943	April 1, 5 yr. av. 1939-43 M lbe.
Butter, creamery 82,00 Cheese, American121,67 Cheese, Swiss 57	2 64,890	31,698 91,777 3,766
Cheese, brick & Munster 16 Cheese, Limburger 8 Cheese, all other	5 165 4 99	615 423
varieties	6 8,181	10,365 1,606 74,934
Eggs, frozen, case equivalent 3,90 Eggs, case equivalent	38 2,645	1,998
shell and frozen 8,3	74 5,826	3,604

180% of the holdings of frozen eggs were classified as follows: white, 24%; yolks, 15% and mixed, 61%.

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION Mar. 1944 lbs. Mar. 1943 lbs. Meat placed in cure-14,161,000 284,458,000 27,017,000 1,162,187,000 Smoked and/or dried- Beef 4,976,000 Park 217,898,000 2,568,000 182,755,000 39,544,000 82,487,000 12,914,000 106,932,000 204,222,000 26,270,000 $\begin{array}{c} 99,974,000 \\ 228,447,000 \\ 34,028,000 \end{array}$ 134,945,000 362,449,000 237,424,000 Leaf, head cheese, chili con carne, jellied products, etc. 15,169,000 Bacon—(sliced) 47,753,000 26,771,000 44,937,000 70.043,000 35,245,000 134,809,000 93,858,000 2,407,000 64,644,000 Canned meat and meat food products- Beef 14,321,000 Pork 85,300,000 Rausage 18,723,000 Roup 36,708,000 All other 55,410,000 $\begin{array}{c} 10,224,000 \\ 113,104,000 \\ 26,137,000 \\ 25,266,000 \\ 50,752,000 \end{array}$ 38,901,000 262,009,000 59,181,000 102,600,000 149,629,000 40,006,000 318,219,000 85,251,000 45,709,000 190,887,000 612,300,000 702,438,000 225,690,000 1,281,830,000 741,876,000 26,342,000 120,504,000 80,538,000 40,422,000 13,489,000 39,429,000 10,514,000 28,314,000 26,543,000 35,531,000 53,266,000 93,589,000

COOKED CAPPICOLA BUTTS

By Amendment 17 to RMPR 148 the Office of Price Administration has established a maximum wholesale price of 43c per lb. for cured and cooked cappicola butts in the base area. The new price became effective on April 15; effective April 22, the maximum price for dried cappicola butts will be deleted from RMPR 148. "Cappicola butt" is defined in the amendment as "a pork product made from whole cured boneless shoulder butts, cellar trimmed, spiced and stuffed in natural casings, which has been heated for sufficient time to assume the characteristics of a cooked product, which is ready to serve without further heating, and which has a finished weight not in excess of 85 per cent of the green weight of the boneless butts used and the moisture content of which does not exceed 3.2 times the weight of the protein minus the weight of the sodium chloride as chemically tested."

ARMY LARD SPECIFICATIONS

The Chicago Quartermaster Depot has revised Army specifications for War Lard. The new specifications, entitled CQD No. 39A and dated April 12, 1944, supersede CQD No. 39. Most changes are of a clarifying nature.

DOMINION BEEF SHIPMENTS

MONTREAL .- About 30,000,000 lbs. of Canadian beef has been shipped to the United Kingdom in the past few months and the movement of all meats overseas has become "freer" recently, it is reported. Canadian Meat Board purchases of bacon for the United Kingdom were about 275,000,000 lbs. in the first three months of 1944. The improved shipping situation has facilitated the movement of such stocks out of the Dominion, it is reported.

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand April 1, 1944, compared with the same date in 1943:

												April 1, 1944 M lbs.	April 1, 1943 M lbs.	5 yr. av. 1939-43 M lbs.
Broilers						 						9,192	3,140	6,287
Fryers .													4,120	7,128
Roasters	ļ											28,606	10,622	18,899
Fowls .								٠	۰			45,542	10,900	17,675
Turkeys						 			۰			36,498	19,008	37,561
Ducks .						 	 				. 0	1,126	746	1,408
Miscella	n	e	0	n	8							20,269	5,780	17,310
Unclassi	fi	e	d					0	0	0		18,918	8,754	

Figures shown are subject to revision. Revised figures will appear in next month's report.

Clean out antiquated files and send the waste paper off to war.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS
†Carcass Beef
Week ended April 19, 1944
Steer, hfr., choice, all wts
Steer, hfr., good, all wts
Steer, hfr., utility, all wts
Cow, commercial and good, all wts
Hindquarters, choice23
Forequarters, choice
Cow forequarters, good and commercial16%
TBeef Cuts Steer, hfr., short loins, choice
Steer, hfr., short loins, choice
Steer, hfr., short loins, good
Steer, hfr., short loins, utility
Cow, short loins, good and commercial25 1/2
Steer, helfer round, choice
Steer, helfer round, good21%
Steer, helfer round, utility
Steer, hfr., loin, choice
Steer, hfr., loin, good
Cow, loin, good and commercial
Cow round good and commercial
Cow round, utility1614
Steer, helfer rib, choice
Steer, heifer rib, commercial214
Steer, heifer rib, utility18%
Cow rib. utility
Steer, hfr., sirloin, choice
Steer, hfr., sirloin, good
Steer, hfr., cow flank, all grades
Cow sirloin, good and commercial
Steer, hfr., flank steak, all grades23%
Cow flank steak, all grades
Steer, hfr., reg. chuck, choice
Steer, hfr., reg. chuck, commercial
Cow yes chuck good and commercial
Cow reg. chuck, utility
Steer, hfr., c.c. chuck, choice
Steer, hfr., chuck, commercial16%
Steer, hfr., c.c. chuck, utility
Cow, e.e. chuck, utility
Steer, hfr., foreshank, all grades
Nteer, heifer brinket, choice
Steer, heifer brisket, good
Steer, helfer brisket, commercial
Cow brisket, good and commercial
Cow brisket, utility
Steer, helfer back, good
Cow back, good and commercial
Steer, hfr. arm chuck, choice
Steer, hfr. arm chuck, good
Cow arm chuck, good and commercial
Steer, hfr. short plate, good and choice 14%
Cow short plate, good and commercial
Cow short plate, utility
†Quotations on beef items include permitted ad-
†Quotations on beef items include permitted additions for Zone 5, plus 25c per cwt. for local
Veal—Hide on
Choice carcass
*Beef Products
Brains 7½ Hearts, cap off 15½ Tongues, fresh or frozen 22½ Sweetbreads 23½
Sweetbreads231/4
Sweethreads 2314 Ox-tails, under % ib. 845 Tripe, scalded 13 6945 Tripe, cooked 16 885 Livers, unblemished 28 885 Kidney 21 885 Kidney 21 885
Tripe, cooked
Livers, unblemished

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Brains						• •									٠	٠		۰			٠	. 7
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Kidneys		_			_																	.11

*Veal Products

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb

Choice lambs																			.253
Good lambs																			.238
Medium lambs						_	_					_	_			_			.218
Choice hindsadd						-	-										-		.291
Good hindsaddle	-					_													.213
Choice fores												-	-		ľ	Ī			.218
Good fores			•									•	•	•	•	•	•		.206
Lamb tongues,	T	V T		-	i.							•	•		•	•			143
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Choice sheep							_												.126
Good sheep						-			_	-		_	_	-	-	_			.118
Choice saddles							_					_	-	_		-			.156
Good saddles							-						:		Ī	Ī			.143
Choice fores				-					-			-	-		•	•			.985
Good fores																			.860
Mutton legs, ch	ale	-	• •		• •	•	•	••		•••	•	۰	•	•	۰	۰	• •	• •	.168
Mutton loins, ch	nie	0.0	٠.		•••		•			0 0			۰	0 1					.156
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**Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

*Fresh Pork and Pork Products

-1	cres	n P	OF	ĸ	20	IG.			.1	к	×	-	O	u	ш	C	ш			
Reg. por	k loi	ns.	une	lei	1	2	lb	B.	8	₩.									. 2	21
Pienies														Ĭ	91	9	1/	6	01	ā
Tenderlo	ins.	10-1	h.	ca	Pto	me						-		_	1 "		-		2	11
Tenderlo	ins.	loos	р.						•			-		•					2	â
Skinned	shou	lder	B. 1	ho	90	ix								•	• •				.5	1
Sparerib	a. mn	der	3 1	ha	-	-			• •					•					1	ŝ
Boston b	mtta	4 1	0 1	1	ha			• •	• •				• •	•			• •		. 9	4
Boneless	hut		all	87	20	len			• •			• 1		۰	••		• •	• •	. 5	å:
Neck box	nes.	-, -	-042	**	**	0-0.01								۰	*;	9	1/	6	-	A
Pigs' fee	of h	hal			ho		-		*					0	. 1	0	77	14	B.	ī
Kidneys	Deg as	1000	10.00		шч		•	ue			PE	16.			• •		0 1	• •	٠,	ã
Livers, t	mble	mini	nad.						• •		•				44	é	1/	-	14	ĕ
Brains .	Imple	ILLANDA	ieti	0				0 0	0 0				9 9	0	댐	i a	78	13	5.	9
Ears .									• •				• •	0	1	8		3	£,r	å
Ears Snouts, 1								• •	• •						- 1	e e		3	ξ.	8
Shouts, I	can c	m.													1	Ü		. 3	٤.	8
Snouts, l Heads .	ean :	ш							0.0						1	8	79	16	RT	0
Chitten 1				**	0.00															Ö,
Chitterli	ngs .	bin.							0 0				• •							B.
Tidbits !	rom	min	u I	ee	600															Ð,

†Quoted below ceiling.

WHOLESALE SMOKED MEATS

	AUAFE	OWFE	OIN	NED	MEAIS	
Fancy	regular	hams,	14/16	lbs.,	parchment	2614
paper					parchment	28%
Picnics Fancy	bacon, 6	/8 lbs.	rt shar	ik, wr	apped	26 26
Standa	rd bacon beef sets	. 6/8	lbs., w	rapped	l	24
Insid	es, C G	rade			*******	461/
Knuc	kles, C	Grade				42%
**	4-41					

*Quotations on pork items include additional 50c per cwt. for Zone 8, minus 25c per cwt. for sales in lots under 5,000 lbs.

*VINEGAR PICKLED PRODUCTS

Fork feet, 200-ID. DD1	2.00
Lamb tongue, short cut, 200-lb. bbl	
Regular tripe, 200-lb. bbl 2	8.50
Honeycomb tripe, 200-lb. bbl 3	1.00
Pocket honeycomb tripe, 200-lb, bbl 8	4.50
ADARDEL DE DANG AND THE	

BARRELED PORK AND BEEF Clear fat back pork:

70- 80	pieces							۰	٠										۰		.1	23.5
	pieces																					
100-125																						
Clear pla	te pork	,	1	20	-	3	5	I	i	e	e	99	8.		a	۰		٥	۰			23.0
Brisket p	ork																į.					26.5
Plate bee	f, 200 l	b		b	b	ls	١.															32.5
Extra pla	te beef		2	90	0	1	b		1	si	bì	8.			0	0		۵			٠	84.0

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

SAUSAGE MATERIALS

Carlot basis																						
Regular pork trin	nm	in	g	B .												٠	10	31	¥4	6	9	171
Special lean pork	tı	in	an	ni	BI	K	В	8	5	%												271
Extra lean pork	tri	m	m	ln	2	8	9	ä	45							_						291
Pork cheek meat.																						
Pork hearts																						
Pork livers, unbl	en	is	h	id				Ů			•	•				÷	1	21	ĸ	2	5	13
Boneless bull me	n t		-	_		•		٠				•	^				-	-	79	1	*	17
Boneless chucks																						
Shank meat				• •			٠.					۰	•			a		٠.			*	10
Beef trimmings								0		0 0	۰	0		0 0	0	0	0 1	9 4	1 0	0	0	15
Dressed canners Dressed cutter co									٠				+					0 1		*	٠	10
Dressed bologna	DU	113				0	4	0	0 1		0	0	0			0						10
Tongues, canner,	11	e	ш	-)Ľ		IÌ	0	Z	- K	0	,	0	0, 5							0	16

†Quoted below ceiling.

DRY SAUSAGE

Cervelat, choice,	in h	gog	bungs.				58
Thuringer							81
Farmer							41
Holsteiner							41
B. C. salami, ci	oice						54
Milano, salami,	cholo	ce, i	n hog	bur	gs.	unqu	ote
B. C. salami, ne	W CC	ibno	tion				82
Frisses, choice, i	n ho	og n	niddles.			unqu	ote
Genoa style sals	mi.	cho	ice				68
Pepperoni							501
Mortadella, new	cond	ditio	n				28
Cappicola (cooke	d) .						45
Proscuitto hams							361

TOMESTIC SAUSAGE

MA

DI

Steer, hell Steer, hell Steer, hell Steer, hell Cow, good The abo kushering delivery.

Steer, hell Steer, hell Steer, hell Steer, hell Steer, hfr Steer, hfr Steer, hfr Steer, hfr

Above for Zone 50c per c' Steer, he' Steer, he' Steer, he' Steer, he' Steer, he' Steer, he's Steer, he's Steer, he's Steer, he's Steer, he's Steer, he's Steer, he's

Above | for delivered

Perk lotal Shoulders Butts, rej Hams, rej Hams, sk Pienies, f Pork trin Spareriba

Pork loin Shoulders Butts, bo Hams, re Hams, ak Picuica, i Pork trin Spareribs Boston b

Regular Regular Regular Skinned Skinned Skinned Picnics, Bacon, w Bacon, c Beef ton Beef ton

Hegs, go April: \$1 to 100 to 139 to 137 to 154 to 172 to

Choice, Good, 50 Commer. Utility,

***Quedelivery.

The N

**[Lamb, e Lamb, e Lamb, e Mutton, Mutton,

(Quotations cover Type	91
Pork sausage, bulk	
Frankfurtana in about cont.	
Frankfurtors in how continue	
Bologna matural cardway	**************************************
Bologna, in artificial casings Liver sausage, fresh, in beef casing	
Liver sausage, fresh, in beef casing. Liver sausage, fresh, in hog bunes	
Liver sausage, fresh, in hog bungs. Smoked liver sausage in hog bungs.	211/
Smoked liver sansage in hos box	
Head cheese	
New England, natural casings Minced luncheon, natural casings	
Minced luncheon, natural casings.	
Ricol sansage	
Blood sausage	
Souse	
Polish sausage	
*Dwices based on some E -1 As	

†Prices based on zone 5, plus \$1.50 per cwt for sales to retailers and purveyors of meals where no local delivery is made. Prices include buring or packaging costs.

CURING MATERIALS

Nitrite of soda (Chgo. w'hae stock):	-me
In 425-lb, bbls., delivered	
Dhi refined granulated	
Small crystals	8.00
Small crystals	12.00
	T.O.
Salt, per ton, in minimum car of 80,000 lba.	A section 2
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	
Medium, kiln dried	8.79
Pook bulk 40 ton core	12.70
Rock, bulk, 40 ton cars	8.80
Sugar-	
Raw, 96 basis, f.o.b. New Orleans	3.74
Standard gran., I.O.D. renners (2%)	8.45
PACKETS CUPING SUGAR, 200 ID, Dags.	
f.o.b. Reserve, La., leas 2%	R 90
Dextrose, in car lots, per cwt. (cotton)	0.39
in namer hare	1.80

in paper bags		9.0	4.75
SAUSAGE CASINGS (F. O. B. Chicago)			
(Prices quoted to manufacturers o	f		re 1
Beef casings:			10/3
Domestic rounds, 1% to 1% in., 180 pack	16	0	20
140 pack			81
Export rounds, wide, over 1% in. Export rounds, medium, 1% to	40	Q	42
1½ in	28	0	24
under			98
No. 1 weasands	.05		.BA
No. 2 weasands		-	.68
No. 1 bungs	.16	e	.18
No. 2 bungs	.10	ē	.12
Middles sewing, 1% @2 in	_	8	.50
Middles, select, wide, 2@24 in. Middles, select, extra, 24@24	.55	e	.00
in. Middles, select, extra, 214 in. &	.80	0	.85
up		4	1.25
		4	1,00
Dried or salted bladders, per piece:	-	-	-
12-15 in. wide, fiat	.00	w	0034
8-10 in. wide, flat			981/
6- 8 in. wide, fint	.02	ă	.02%

	10-1	12	in.	wi	de.	file	ıt.										-	.00	144
	8-1	10	in.	wi	de.	fin	tt.									.02	% O	.00	17
	10-1 8-1 6-	8	in.	wi	de,	Ø:	st.		0 0			0 0		 		.02	~ā	.00	¥.
12	CB	siz	gs																
	Ext	ra	ns	PTO	W.	29	m	m	١.	8	k	d	n			2,25	0	2.3	5
	Nat	ro	W I	med	ium	B.	29	6	18	2	1	ni	m			2.25	- 0	2.3	5
	Med	iiu	m.	32	@35	n	am							 		1.85	- 6	2.00)
	Ens	elie	dr.	me	diur	n.	85	6	18	8	1	10.1	m	 		1.65	- 6	1.80)
	Wi	de.	38	@4	8 m	m.		-		_	ď		_			1.55	6	1.6	5
	E-wi	-	nor!	do	49	999	m								-	1 48	- 6	11.80	
	Ext	or	t b	ung	m .								_	 			-	.2	2
	Laz	ge	DF	lme	bu	DE										.17	- 6	.3)
	Med	fin	m	prin	ne l	bur	1829	i.			_			 	_		_	.31	1
	Sm	all	nr	me	bu	n er							-					.0	14
	Exp Lar Med Smi	141	e,	per	set							0.5		 		.26	-	1	1
							D												

(Basis	Chicago,	original	bbls.,	bags or Whole	bales.) Gross
Allspice,	prime			30	20
	d				30
Chili per	per				41
Powder					41
Cloves A	mboyna .			40	- 91
Zanzibe	IT			25	27
Ginger, a	Jamaica,	unbleach	ed	33	
Mace, Fr	ney Band	B		1.08	1.22
East In	ndies			95	1.30
East &	West In	dies Ble	nd		- 80
Mustard	flour, far	су			31
No. 1					21.00
Nutmeg.	fancy Ba	nda		67	- 2
East I	ndles			58	61
East &	West In	dies Ble	nd		- 5
Paprika.	Spanish				82
Pepper.	Cayenne .				3
	0. 1				34
*Black	Malabar			11	12
	Lampon				31
*Pepper.	white Si	ngapore.		151/4	11
*Munte	ok			16	8 11 21 11
	TB				1

*Nominal quotations.

SEEDS AND HERBS

	for Saus.
araway seed	
ominos seed 21	20
orlander Morocco bleached 201/2	44
orlander Morocco natural No. 119	21
fustard seed, fancy yellow 25	0000
American 14	87
farjoram, Chilean 51	99
regano 18	

New York

DRESSED BEEF CARCASSES

			ty						
MANNE.	heifer,	choice		 	 	 	 	 	.22
	above ing but								

	KOSHER BEEF		
Charge	heifer, triangle, choice		211/4
Steen,	belfer triangle, commerc	181	1946
me	beifer triangle, Utility.		
Steam	her row chuck, choice		
en a	bee wor chuck, good		
Steam	bee you chuck, commer	CIBI	
Steer,	hfr., reg. chuck, utility.		181/2
Abe	ve quotations include p	ermitted	additions

-.\$ 8.TS

8.00 12.00 18.00 14.00 4.00 Quoted

.. 9.70 .. 32.70 .. 8.80

8 3

Q 42

@ 3i

Q .53 Q .56 Q .13 Q .12 Q .60

88. 6 1.25 60. 9 120. 9 120. 9

0 .50 0 .50 .13 0 .84 0 .21

21

, 194

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

	Western
Pork loins, fresh, 12 lbs, down	2314
Shoulders, regular	2014
Butta, regular, 4/8 lbs	24%
Hams, regular, under 14 lbs	9914
Hams, skinned fresh, under 14 lbs	251/
	19%
Picnics, fresh, bone in	
Pork trimmings, extra lean	81%
Pork trimmings, regular	19%
Spareribs, medium	131/2
	City
Perk loins, fresh, 10/12 lbs	2614
Shoulders, regular	21%
Butts, boneless, C. T	31
Hams, regular, under 14 lbs	24
Hams, skinned, under 14 lbs	26
	1984
Picnica, bone in	107
Perk trimmings, extra lean	3174
Perk trimmings, regular	19%
Spareribs, medium	19
Boston butts, 4/8 lbs	2714

*COOKED HAMS Cooked hams, skin on, fatted, 8 lbs. down....44 Cooked hams, skinless, fatted, 8 lbs. down....474

		SMO	KΕ	D	М	E	1	A.	T	8	١					
Regular	bams,	under	14	lbe	8											.28
Regular	hams,	14/18	1be													.279
Regular	hams,	over	18 1	be.												.269
Skinned	hams,	under	14	lbi	ı.,											.80%
Skinned	hams.	14/18	The											_	_	.80

Welliam DESIE	14/10	,	10	₩.				٠												. 2	4 ማ
Regular hams,	over	1	8	11	be															.2	8%
Skinned hams.	under		14		lb	8														.8	04%
Skinned hams,	14/18	3	lb	B.																.8	0
Skinned hams.	OVET	1	8	1	ba															.2	9
Picuica, bone	ln																			.2	6%
Bacon, western	. 8/13	2	16	ın.			_									 	_	_		. 2	814
Bacon, city, 8/	12 lbs	١.				-			_			_								.2	5
Beef tongue, 1	ight									 										.3	1
Beef tongue, h	esvy.												ï						Ĩ	.8	1
				-			-	_	_	 	-	7	-	-	-		-	-	-		-

*Quotations on pork items are for less than 5,000 fb. lots and include all permitted additions except boxing and local delivery.

DRESSED HOGS

April 1 81 to 100 to	1752	ibs		50	,	П	91	В.			_															
100 to	1752	ibs																								\$10.0x
100 to	110				Φ																					16.9
		108																								17.4
120 to	136	Ibs																								17 8
137 to	153	lba.								•	۰	•		-	•			•		-	•					10.0
154 to	171	The	*	* '	*				*		×	*	20.	£ .		4. 4	*	4	*	*		6				10.0
179 to	200	lbe.			0					+		0	۰	0	0						۰	9		. :	: :	10.1
172 to	199	108								-	0	0	0					٠				٠	b.		. ,	18.0

***DRESSED VEAL

1	I	d	le	0	ff										
Choice, 50@275 1bs.		0.1												.221	8
Commer 50@275 1ha	0.0	0 (0 0	۰		0		9 1		0			9	.211	
Utility, 50@275 lbs.		* *			9 0		9		0 0			0		171	g g
***Onotations and f															

delivery. An additional 14c per cwt. permitted if wrapped in stockinette. **DRESSED CHEED AND I AMD

	-		•	76	ш	1	•			,	•	Ш	u		,			o i	7	u	и	Ł	9	ю	3			
Lamb, choice .																										26	36	
Lamb, good Lamb, commerce Mutton good										•		•														25		
Mutton, good .	Ini	4				 			۰	0	0	0		0	0	ø	9	0		9		9				23	_	
Mutton, commer					• •										0	0	0	0	9	9		0	0		0	18	7	
**Quotations keebering.	are	•		Í	00	-	B	00	n	e		9	Ð,			I	pl	1	8			5	0	le		1	or	

MARKET PRICES CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, APRIL 80, 1944

	REGULAR HAMS	
	Fresh or Frozen	B.P.
8-10	211/4	211/
10-12	211/4	211/
12-14	211/4	211/
14-16	20 %	20%
	BOILING HAMS	
	Fresh or Frozen	8.P.
16-18	20%	20%
18-20	19%	19%
20.22	19%	19%
	SKINNED HAMS	
	Fresh or Frozen	8.P

										F	r	e	sh or Frozen	8.E
10-12													231/4	231
12-14								,					231/4	231
14-16														221
16-18														221
18-20														214
20-22														21
22-24														211
24-26														214
25-30														214
25 /nn														211

PICNICS

										м		•	u	•		87	No.	
														F	'n	e	sh or Frozen	8.1
4- 6																	19%@19%	194
6-8			0											۰			19% @19%	194
8-10					٠		٠										19%@19%	191
10-12			0	٠	0	۰			٠			.0						194
12-14	 							0		0	0	0	0				19%@19%	19
******	 _																	

Short shank %c over.

BELLIES

	49444460	
	(Square Cut Seedless)	
	Fresh or Frozen	Cured
6-8	1734	181/4
8-10	16%	17%
10 - 12		17%
12-14		1614
14-16	15¼	163/
16-18	14%	15%
	D. S. BELLIES	
	Clear	Rib
18-20		14%
20 - 25		14%
25-80	14%	141/
30-35	14%	14%
35-40	141/4	141/
40-50		14%

GREEN AMERICAN BELLIES

wo was	u	u	P.	*	*	٠	*	*	×	×	٠	۰	ř	×		٠	*			*	* *		10.76
													1	į.	A	7	ľ	3	B	ı	ıc	ROR	
																			G	1	re	en or Frozen	Cured
6-8																						101/4	101/4
8-10					0			0						0	0	0			0	0	0	101/4	101/4
10-12				0					۰	0	٥	0	0	0		۰	0	4	0	0	0	10%	101/4
12-14			0	0		٥	0	0	0	0		0		0	0	۰		0	0	0	0	10%	10%
14-16			0		0	0								0	0	0	0	0	٠	0	0	10%	10%
16-18																۰						11%	11%
18-20									0	0	0		0	0		0	0	0	0		0	111/4	111/4

	OTHER	D. S. MEATS	
		Fresh or Frozen	Cured
Regular plate			11
Clear plate			10
Jowl butts		9-91/6	914-10
†Square jowla		10%@11	12
†Quoted bele	ow ceilin	ig.	

*FANCY MEATS

Tongues, Type A	
Sweetbreads, beef, Type A	24 1/6
Sweetbreads, veal, Type A	41%
Beef kidneys	1214
Lamb fries, per lb	
Livers, beef, Type A	
Oxtails, under % lb	916
	_

*Prices carlot and loose basis for sone 9. For lots under 500 lbs. add \$0.625.

BUTCHERS' FAT

		,	•	٠	•		•	"	•	•	•	•	•	•	•	F 4	•	٠,	۰			
Shop fat						٠									 					\$3.25	per	cwt.
Breast fat										٠										4.25	per	cwt.
Edible stiet															 					5.00	per	cwt.
Inedible sue	ŧ												_							4.75	Der	ewt.

FUTURE PRICES

SATURDAY, APRIL 15, 1944 THROUGH FRIDAY, APRIL 21, 1944

LARI)																																				Close
																																					13.30b
May			0	0		0	0		0	0	0	0	0	a	0	0	А	0	0	0	0	0	0	0	0	0	0	0	0	0	0	٥	0	a	0	٥	13.30b
June												0		0																							13.30b
July	۰											0	0		. 0			0										0	0	0			0				18.30b
Sept.																																					13.30b
Dec.		0	0	0	o			0		0	0	0	n	0	۰			۰	0	٥	0		0	٥	۵	0	٥	۵	a	۵	٥	o	۵	0	0	b	13.60ax
No	•	26) E	1	i e	19	ie	ŧ	8		o	n	e	n																							

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade.

Cash	Loose	Leaf
Saturday, April 1513.80a	12.80n	12.75n
Monday, April 1713.80a	12.80n	12.75n
Tuesday, April 1818.80n	12.80n	12.75n
Wednesday, April 1913.80m	12.80m	12.75m
Thursday, April 2013.80n	12.80n	12.75n
Friday, April 2113.80a	12.80n	12.75m

Packers' Wholesale Prices

Refined lard, Kettle rend.,	tierces,	f.o.b.	Chicag		
Leaf, kettle Chicago C.	rend., tie	erces, 1	f.o.b.		 15.05
Neutral, tier	ces, f.o.k	. Chie	ago C.	L	 15.55

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammonistes

Ammonium sulphate, bulk, per ton, basis ex- vessel Atlantic ports
Blood, dried, 16% per unit 5.53
Unground fish scrap, dried, 11% ammonia,
16% B. P. L., f.o.b. fish factory 4.75 & 10c
Fish meal, foreign, 11 1/2 mmonia, 10%
B. P. L., c.i.f. spot 55.00
April shipment 55.00
Fish scrap (acidulated), 7% ammonia, 3%
A. P. A., f.o.b. fish factories4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel
Atlantic and Gulf ports 30.00
in 200-lb, bags 32.40
in 100-lb, bags
Fertilizer tankage, ground, 10% ammonia,
10% B. P. L., bulk4.25 & 10e
Feeding tankage, unground, 10-12% ammo-
nia, 15% B. P. L., bulk 5.58
Den, 20/0 At A. As, Delm

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	
f.o.b. works\$45	.00
Bone meal, raw, 41/2% and 50%, in bags,	
per ton, f.o.b. works 40	.00
Superphosphate, bulk, f.o.b. Baltimore, 19%	
per unit	.64

Dry Rendered Tankage 45/60% protein, unground......\$ 1.25

EASTERN FERTILIZER MARKETS

New York, April 19, 1944

As far as could be learned no sales were made the past week of any South American materials due to the fact that no material was obtainable at ceiling prices. The demand is still heavy for animal feeds and it exceeds the supply.

The fertilizer season is about three weeks late due to weather conditions and most of the fertilizer has moved to the farms.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended April 15, 1944, were reported as follows:

		April 15	Previous week	week '48
Fresh	meats.	lbs. 31,696,000 lbs. 45,327,000	20,290,000 36,441,000	35,435,000 38,732,000
Lard,	Ibs	8,931,000	5,307,000	9,598,000

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES .- Trading in this market continues to be restricted to some extent, with demand remaining very broad. A good many producers are well sold up on tallows and greases, and into the future in some instances, resulting in a firm situation at ceiling prices for practically all grades. Refined and P.S. lard are freely offered, with soaper interest rather light and market generally slow. Eastern markets are also quiet due to light offerings and all quotations are at full ceiling levels.

Sales this week included special tallow at 81/2c; B-white grease at 81/2c; choice white grease at 8%c, and several tanks of yellow grease at 8%c, all f.o.b. shipping point.

NEATSFOOT OIL.—Continued heavy slaughter of cattle has not affected this market greatly. A little product is being offered, but demand far exceeds offerings in the spot market. Ceiling prices are quoted on all offerings of product.

STEARINE. - Supplies of stearine are far too small compared with buying orders. Producers find no trouble in moving product and full ceiling prices are paid at all times. Prime oleo stearine continues to be quoted at 10.61c; yellow grease stearine reported moving at 8%c.

OLEO OIL Buying orders far exceed supplies and the market remains in a rather tight position. Extra oleo oil is quoted at 13.04c in tierces, while prime oleo oil is at 12.75c, also in tierces.

GREASE OIL .- All grades continue to move on a firm basis with offerings only moderate. No. 1 oil is quoted at 14%c; prime burning, 15%c; prime edible, 15c; special No. 1, 13%c, and acidless tallow oil is being quoted at 13%c.

VEGETABLE OILS

It was another featureless week in vegetable oils as far as trade volume was concerned. Product was scarce and there was little hope of any improvement in the near future. The removal of shortening and salad and cooking oils from the rationed list was announced this week and civilians are no longer required to pay points. Trade members felt that this action would have but little effect on the market in general. .

PEANUT OIL.—The market was quiet and unchanged, with product quoted at full ceiling levels. Most oil is moving on previous contracts and only a small amount of new business is reported. The BAE reported this week that the quantity of farmers' stock peanuts from September 1, 1943, through March 31, 1944, totaled 1,327,133,000 lbs. Of the total milled, 297,012,000 lbs. was crushed for peanut oil and meal. The disappearance of shelled peanuts since September 1 was 521,641,000 lbs. and disappearance of cleaned peanuts since that date exceeded any like period since monthly records began in 1938. The total was 56,960,000 lbs.

SOYBEAN OIL.—Limited movement of soybean oil is reported with the market in a relatively tight position. Demand is fairly good and product remains at full ceiling levels with refined quoted at 12.59c and crude at 11%c, f.o.b. Decatur.

OLIVE OIL .- The week brought no change in the olive oil situation and no new developments relating to imports. However, it is believed that arrangements will be made soon whereby importation will be made possible from the various oil-producing foreign areas.

COTTONSEED OIL .- Trading in cottonseed oil continued in routine volume at steady prices. Planting of cotton in the Southeast is late because continued wet weather has delayed soil preparing.

BY-PRODUCTS MARKETS

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†Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

Steam, Steam,	ground, ground,	3 & 2 &	50. 26.	Per ten35,00@36,0035.00@36,00
	F	ertil	izer	Materials

High grade tankage, ground 10@11% ammonia 3.85@ 4.99

			per ton	
Hool	шен			4.20W 4.00
	Dr	y Render	red Tanka	ge

Gelatine and Glue Stocks

	Per ewt.
Calf trimmings (limed)	81.00*
Cattle jaws, skulls and knuckles Pig skin scraps and trim, per ib	Per to: \$45.00: .714 @714
*Denotes ceiling price, f.o.b. shipping p	oint.

Bones and Hoofs

				Per ton
Round shins,	heavy			\$70.00@80.0
	light			70.6
Flat shins, h	eavy	******	*******	65.00@70.0
Blades, butto	ght	Idean &	Ablaha	69 KAG45
Hoofs, white	CAS, SHOW	inexa ee	entitus	55.00@57.
Hoofs, house	run, asso	rted		40.0
Junk bones .				

1Delivered Chicago.

Animal Hair

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Cattle a	witch	108 .			 					- 4	-90	99



Cut Grinding Costs-insure more uniform grinding-reduce power consumption and maintenance expense—provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. per hr. Write for catalog No. 310.

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NIAGARA Air Conditioning Fan Coolers and Spray Coolers cut costs of freezing, pre-cooling and storage in packing plant applications. Their use saves weight and value in foods because they prevent the cooling process from drying out the products.

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District Engineers in Principal Cities



HIDES AND SKINS

Domestic hide markets inactive-New buying permits due May 1-Current activity confined to shipping hides sold earlier.

Chicago

ETS

..\$5.53

...\$5.53°

. \$76.38 . 71.04 . 65.66 . 60.28 . 54.88 . 70.80

Per ton 00@35.00 00@35.00

Per ton

Per unit

...\$1.25

Per ewt. ...\$1.00°1.00°

Per to ..\$45,00s

Per ten

Per ten .00@80.00 .00@70.00 .00@77.00 .00@077.50 .00@077.50 .00@077.50

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ials

HIDES .- This is an in-between peried for all domestic hide markets, and there is no prospect at present of any activity before new buying permits for Apr. hides are released May 1. There has been very little talk of the possihility of any interim permits being issued before that time, as tanners find the labor supply more of a factor now than the supply of hides, and in most instances they are getting as many hides as the WPB schedule permits them to wet down currently.

The expiration date of the last buying permits on April 8 found all the buying permits filled. The larger packers were well sold out on light native and branded cows, with a few native steers and branded steers and cows left over. A few small packer Mar. productions were also unsold, usually due to the fact that they ran around 60 lb. avge. and upper leather tanners favored light average lots. There were quite a few cars of country all-weights still unsold but holders seem content

to hold onto these until the country kill slacks off, although this means only added expense to holders which they cannot recover later when the hides are in demand.

Federal inspected slaughter last week slacked off a bit, but the decline was smaller on a percentage basis than during the same week last year. Cattle slaughter for week ended April 15 at 31 centers totalled 177,758 head, as against 185,983 for previous week, and 139,492 for same week a year ago. Calf slaughter was 92,899 head, as compared with 97,306 for previous week, and 59,537 for same week 1943. Slaughter figures so far this year have fulfilled the estimate of the Department of Agriculture made in early Jan., indicating heavy slaughter during the first three months of the year; but they predicted at the same time that the kill during the second quarter would show a sharp decline.

FOREIGN WET SALTED HIDES.-A fair volume of business has been reported this week in the South American market at unchanged prices. Early in the week, England and the States together bought 1,250 Gualeguaychu light steers, 1,000 Anglo heavy steers, 1,000 LaPlata reject light steers, 2,000 Rosa Fe northern heavy steers, 2,550 Artigas cows, 1,000 light and 2,000 heavy Artigas steers, and 7,000 Nacional heavy steers. Later business involved 2,500 Corpn. Sansinena heavy steers, 1,000 LaPlata reject light steers, 1,000 Paraguay sound and 1,000 reject steers, 1,000 Rosario heavy steers, and 500 Anglo light steers, all coming to the States; England bought 5,500 Sansinena steers and 1,500 LaPlata steers; other buyers took 2,000 Anglo steers, probably for Canada.

CALF AND KIPSKINS .- Both packer and city calf and kipskins were well cleared out during the trading activity a couple weeks back and demand continues well in excess of available supply. All skin markets are quotable strong at full ceiling levels, with most of the trading being done on New York selection, at the prices previously

SHEEPSKINS .- Production is showing a further increase on packer shearlings but is still spotty; season should be well under way in another week or two. Meantime, there is a noticeable disposition to keep well sold up, while the larger buyers are still rather indifferent toward the market in view of the reported termination of government contracts with shearling tanners and the uncertainty regarding the disposal of any surplus. One packer sold a car this week at steady prices of \$1.60 for No. 1's, \$1.20 for No. 2's and 90c for No. 3's. The active demand for pickled

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REDUCES COOKING TIME . . . LOWERS RENDERING COSTS

M&M HOG

ones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam power and labor . . . increases the capacity of the meliers. If you are interested in lowering the cost of your finished product,

investigate the new M& MHOG. There's a size and type to meet yourneed. Write today I

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skins keeps production absorbed at full ceilings by grades: market quoted in a general way \$7.75@8.00 per doz. packer sheep and lambskins. Packer wool pelts are quoted \$4.00@4.10 per cwt. liveweight basis for April pelts, with recent sales credited in this range.

Cut Ration Point Value of Shortening to Zero

Lard lost its ration-point competitive advantage over shortening last weekend when the Office of Price Administration announced that shortening and rationed salad and cooking oils had been made point free. The ration value of these items had been 4 points. Butter and margarine were not affected. In explaining the reduction, Chester Bowles, OPA Administrator, said:

"Current available supplies of lard are at a high level and we have enough shortening and salad and cooking oils on hand to meet civilian demands. Thus, there is no need to require point currency as a means of controlling movement of these commodities. The Office of Price Administration in this move is acting on the principle of rationing only when necessary to achieve equitable distribution of a limited supply."

NEW RATION VALUE CHART

A complete and permanent calculation-chart, an extension of an earlier type, showing the weight of products in fractions of ounces, which will make it easier for retailers and wholesalers to figure the amount of ration currency they must pay suppliers for canned meats or fish, has been prepared by OPA.

The chart, with instructions on its use, is reproduced on the reverse side of the April point value list. Point values per pound are listed in the first horizontal column across the top and weights of the containers are listed in the first and last vertical columns. Other columns show the dealer the correct point values for every weight container from ¼ oz. to 16 oz.

INVENTIONS

PATENTS

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Offerings of pork items were rather liberal as the week closed. Demand remained good for light hams but rather slow for heavies. Green picnics and shoulders were available slightly under the ceiling. Offerings of regular pork trimmings were generous and the market weak.

Cottonseed Oil

Quotations on New York bleachable cottonseed oil, Friday's close, were: May, July, Sept. and Oct. 14.00n; Dec. and Jan. (1945) 14.00ax; no sales.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 15, 1944, were 5,115,-000 lbs.; previous week 5,137,000 lbs.; same week last year, 5,456,000 lbs.; Jan. 1 to date, 93,148,000 lbs.; corresponding period a year earlier, 93,583,-

Shipment of hides from Chicago for week ended April 15, 1944, were 5,442,-000 lbs.; previous week, 3,842,000 lbs.; same week last year, 4,758,000 lbs.; Jan. 1 to date, 64,683,000 lbs.; corresponding period in 1943, 70,991,000 lbs.

NEW RO 16 AMENDMENT

RO 16, Amendment 127. Effective April 15 .-- Amends the various sections of the regulation dealing with certificates to provide that any certificate issued on or after October 13, 1943, may be deposited at any time and that certificates issued on or after November 2, 1943, may be used at any time for the acquisition of foods covered by RO 16.

Bale or basketful-if it's waste paper, war needs it!

FDA Purchases and Announcements

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PURCHASES. - Purchases by the CCC for the week ending April 15 included 22,197,806 lbs. frozen pork; 6,972,000 lbs. cured pork; 352,200 lbs. frozen beef; 248,100 lbs. frozen veal; 85,000 lbs. frozen lamb; 69,100 frozen mutton; 30,200 frozen lamb and mutton; 1,250,000 lbs. dehydrated pork; 5,723,000 lbs. lard; 82,000 lbs. rendered beef suet, and 203,411 bundles, 100 yds. each, hog casings.

NEW CUTTING CHART ISSUED

To help dealers conform with regulations when preparing retail meat cuts. Swift & Company has issued a standard beef cuts wall chart, 22 in. by 371/2 in. in size, prepared as one of a series in the company's wartime service to dealers, which meat merchants may post for ready reference. Copy beneath the chart describes the cuts and gives OPA regulations for each.

OLEOMARGARINE

White domesti	c ve	get	a	b)	e	 	۰	0					0			0 0		.19
White animal	fat.												۰					.16%
Water churned	pas	try													0 1			.17%
Milk churned	past	ry.												0				.18%
Vegetable type				0			0			0	0	b	0 0	. ,	, į	412	iq	uoted

VEGETABLE OILS White, deodorized, summer cil, in tank cars,

Yellow, deodorized, salad or winterized ell, in tank cars, del'd Chicago
Raw soap stocks:
Cents per lb. dlvd. in tank cars.
Cottonseed foots, basis 50% T.F.A.
Midwest and West Coast
East
Corn foots, basis 50% T.F.A.
Midwest
East
Sovhenn foots hasis 50% T.F.A.
Midwest and West Coast 3%
East 8%
Soybean oil, in tanks, f.o.b. mills, Midwest 11%
Corn oil, in tanks, f.o.b. mills

Competition between domestic tanneries and export buyers in the Sao Paulo, Brazil, hide market has been intensified by the decreased slaughtering of livestock during the past several months, according to the Department of Commerce. Hide production during 1943 totaled 61,318,000 lbs., a decrease of about 20,500,000 lbs. compared with 1942. The government is endeavoring to improve the general quality of hides and has prohibited branding on any part of the animal other than the legs, neck and

BRAZILIAN HIDE PRODUCTION

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We shall be pleased to advise you concerning the manner in which you can successfully secure any of this industrial protection mentioned above. We will send free, upon request, a copy of our booklet concerning patents, trade-marks and copyrights.

LANCASTER, ALLWINE & ROMMEL 468 BOWEN BUILDING WASHINGTON 5, D. C.

Established 1915

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACRER HIDES

Week	ended	Prev.	Cor. week,
Apr.	21, '44	week	1943
Hvy. nat. strs.	@15%	@151/ ₆	@151/4
Hvy. Tex. strs.	@14%	@141/ ₄	@141/4
Bry. butt brad'd strs Hvy. Col. strs.	@14½ @14	@1414	@14% @14
Ex-light Tex. etrs. Evy. nat. cows. Ety. nat. cows. Li. nat. cows. Nat. bulls. Ernd'd bulls. Calfakins 23 ½ Kips, brad'd. Slanks, reg. Shanks, reg.	@15 @141/4 @151/4 @151/4 @12 @11 @27 @20 @171/4 @1.10 @55	@15 @14 % @15 % @15 % @15 % @12 @11 23 % @27 @20 @17 % @1 .10 @55	@15½ @15½ @12 @11 23½@27 @20 @17½

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CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls	@11%	@11%	@11%
Brad'd bulls	@101/2	@101/2	@10%
Calfskins20	4 @ 23	201/2023	201/2@23
Kips	@18	@18	@18
Slunks, reg	@1.10	@1.10	@1.10
Slunks, hrls	@55	@55	@55

All packer hides and all calf and kipskins quoted an trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@15		@15		@14%
Hvy. cows	@15		@15		@14%
Buffs	@15		@15		@15
Extremes	@15		@15	**	@15
	@111% @18	16	@111%	10	@101/4
Calfakins16	@16	10	@16	16	@16
Horsehides6.50		6.5	008.00	6.5	007.75
All country hides	and ak	lan c	moted or	· fini	t hoote

SHEEPSKINS

Pkr. shearlgs Dry pelts26	@1.60	26	@1.60 @26%	2714 @28

Animal Disease Control Helps Feeders Produce Meat More Efficiently

T. Henry Foster, president of John Morrell & Co., Ottumwa, Ia., recently told the board of directors that the company has continued to take an active part in animal disease control work and that in the past two years a great deal of valuable knowledge on the subject of cattle grub control was derived from experiments carried on at the company's plants. Earlier stories on this Morrell

MORE SPEAKERS

Here are F. E. Wernke (left), president, Louisville Provision Co., Louisville, Ky., Henry Neuhoff, president, Neuhoff Bros. Packers, Inc., Dallas, Tex., and Arthur L. Winn, jr., of Washington, D. C.







NIMPA Members Hear Government Officials

(Continued from page 39.)

ferment should be backed by helpful, factual data for the local boards and that appeals should be taken in the case of men over 25.

WALTER ERB of the War Manpower Commission told NIMPA members that although the hog runs may be smaller next fall and winter, they will have fewer workers with which to handle them. He suggested that any program for employment of agricultural workers should get started much earlier this year than in 1943. Contact your local employment offices now, he advised.

Several packers have found the training within industry, job instructor training and job relations training programs of great value. Packers will need to take advantage of such training facilities in meeting their manpower problems during the coming year, according to Mr. Erb.

GOVERNMENT PURCHASES

HARRY E. REED, chief of the Livestock and Meat Branch, Office of Distribution, explained that lend-lease purchases of canned meats have been suspended temporarily because of Army emergency buying. He said that CCC will be back in the market when the emergency is over.

In answer to a question by Fred Tobin, new president of NIMPA, as to whether the Army and lend-lease could not calculate their future canned meat needs and allocate them to canners far enough in advance so that they could plan how to maintain their canning lines, Mr. Reed said that WFA and the Army are now trying to plan their canned meat buying for a year ahead. He said that as soon as plans are perfected the government will let packers know what its needs will be so that they can adjust their operations to the program.

With respect to reduction in the hog support price to \$12.50 on October 1, Mr. Reed assured the members of NIMPA that the War Food Administration is giving earnest consideration to the effect of smaller hog marketings on the industry's operations and the nation's meat supply.

program have been in the Provisioner.

"The demonstrations of cattle grub control put on by John Morrell & Co. at our Ottumwa, Sioux Falls and Topeka plants," he said, "have been highly satisfactory, and have resulted in almost nation-wide interest in the matter of grub control and improvement in beef cattle and hides.

"One authority who has been in close touch with our demonstrations asserts that they have made it possible for cattle feeders and dairymen to produce meat and milk more efficiently, 'not only now during the war, but also later when peace-time competition will require closest attention to small details. The service the company has rendered to the cattle industry is worth conservatively \$5,000,000 per year in terms of more beef and more milk without extra feed.'"

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LIVESTOCK MARKETS Weekly Review

Corn Belt Cattle on Feed Below Year Ago

THE number of cattle on feed for market in the 11 Corn Belt states on April 1 this year was about 23 per cent smaller than a year earlier, the Department of Agriculture reported. In head, the number on feed this year was probably between 300,000 and 400,000 smaller than on April 1, 1943, and probably the smallest in the past six years. Decreases are shown for all states except Wisconsin, with the largest relative declines in Minnesota and the three Corn Belt states west of the Missouri river.

This decrease of 23 per cent on April 1 compares with the estimated decrease of 16 per cent in the number on feed January 1 from a year earlier. The figures reflect the increased marketings of fed cattle during the first three months of this year compared with the same period last year, and probably a reduction in the number of cattle put on feed during the same months this year.

Apparently marketings of fed cattle during these months were even larger than the unusually heavy number indicated by marketing intentions reported in January. A comparison of reports from cattle feeders who stated on January 1 the number of cattle on feed that they would market after April 1, with reports from the same feeders on April 1 showing the number of cattle on feed over three months, indicates that the number remaining on April 1 was only 90 per cent of the number estimated in January.

Despite heavy marketings this year, available market and slaughter records do not indicate that there were more short-fed cattle marketed during these months this year than last. Records

from the Chicago market show that the number of both choice and good steers and the percentages of each of these grades in the total were larger this year than last. Slaughter records for January and February do not indicate that steers slaughtered this year were of lower grade than those for the same months of 1943.

Reports from the western states indicate also that the number of cattle in feedlots in these states on April 1 was materially smaller than a year earlier. Marketings from January through March were considerably larger than last year, and replacement much smaller.

Heavy Marketing Ahead

If cattle feeders in the Corn Belt carry out their reported intentions as to marketing cattle on feed April 1 this year, the reduction in number on feed will not be reflected in appreciably smaller marketings of fed cattle from April through June, 1944, than a year earlier. These reports show that the percentage to be marketed during the three months will be by far the largest reported in the last ten years, and about 20 per cent above that reported a year ago.

A comparison of the quantity of corn on their farms on April 1, as reported by cattle feeders this year and last, shows that while these stocks are smaller than a year ago, they have not been reduced, relatively, more than the number of cattle on feed has decreased. But when comparison is made with the number of hogs, excluding 1944 pigs, and with cattle numbers on these farms, excluding those in feed lots, supplies of corn this year are seen to be materially below those of a year ago.

Shipments of stocker and feeder cattle into the Corn Belt states during the first three months of 1944 were much below the record in-shipments during this period a year earlier. Shipments inspected at markets were 28 per cent smaller than last year, and the smallest for the period since 1940. Available records of direct in-shipments show these to have been reduced relatively more than those from markets. Records of shipments of stocker and feeder steers by weight groups from four leading markets show that the largest relative reductions from last year in the three-month shipments were those of heavy feeders, especially those weighing over 900 lbs.

Following is the estimated number of cattle on feed April 1, 1944, as a per cent of April 1, 1943, by states: Ohio, 80; Indiana, 77; Illinois, 80; Michigan, 76; Wisconsin, 103; Minnesota, 62; Iowa, 85; Missouri, 78; South Dakota, 75; Nebraska, 68; Kansas, 72; Com Belt (weighted), 77.

In another report, issued at the same time, the Department of Agriculture reported that present indications are that pastures of the Osage-Blue Stem (Flint Hills) will be well stocked this summer. The carryover (wintered) supply of cattle is probably not as large as last season, but larger than in recent years.

NEW ZEALAND LAMB CROP

The average lambing percentage in New Zealand during the current season (1943-44) is estimated to be 88 per cent, according to a recent report of the New Zealand Department of Agriculture. This percentage has been increasing in the past five seasons but is expected to be 4 per cent below that of 1942-43 season, which reached the record of 91 per cent.

The total number of lambs born in the 1943-44 season is expected to reach 17,637,000 head. This figure is below that of the past three seasons but larger than the 1938-39 and 1939-40 seasons.

NEW ZEALAND LAMB CKOP

"SPEED"

INDUSTRY'S MOST URGENT DEMAND

FORT WAYNE, IND.

DAYTON, OHIO
LAFAYETTE, IND.
CINCINNATI, OHIO
INDIANAPOLIS, IND. MONTGOMERY, ALA.
OMAHA, NEB.

KENNETT-MURRAY

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

CENTRAL
LIVESTOCK ORDER BUYING CO.
South St. Paul, Minn.
West Fargo, N.D. Billings. Mont

Page 48

The National Provisioner—April 22, 194

Company Western ing Co. 31,451 ho

Armour an Cudahy P Swift & Campbell Others ...

Swift & Wilson Pi
Others ...
Cattle Kebrasha Omaha Pk
Hoffman 5
Total: 1:
25,993 she

armour an swift & C Hunter Pk Heil Pkg. Laclede Pl Krey Pkg. Sieloff Pk Hers Shippers Total . . .

rotal ..

Not inclusive to the second se

Not incl direct.

Bunflower Others ... Total ...

Total ...

W. Ga Kahn'ı ohrey Pı LH. Mey Schlach

Not included.

PACKERS' PURCHASES

Parchases of livestock by packers at principal catters for the week ending Saturday, April 15, 1944, as reported to The National Provisioner:

CHICAGO

ew

ments cent allest ilable show tively Recfeeder lead-

rela-

n the ose of ighing ber of a per Ohio, higan, a, 62; akota, Corn e same ure rere that (Flint mmer. of catst seaars.

ncreas-

but is that of

22, 19

Armour and Company, 13,181 hogs; Swift & Company, 5,806 hogs; Wilson & Co., 6,922 hogs; Westers Packing Co., Inc., 4,471 hogs; Agar Packing Co., 10,010 hogs; Shippers, 4,498 hogs; Others, 11,451 hogs.

Total: 24,663 cattle; 3,661 calves; 76,339 hogs; 21,666 sheep.

	CITY

Cattle	Calves	Hogs	Sheep
Armour and Company 2,797 Cudshy Pkg. Co. 1,777 Swift & Company 1,737 Wilson & Co. 1,404 Campbell Soup Co. 1,435 others 4,617	713 488 637 568 1 61	10,288 3,611 18,857 5,131 1,139	5,332 3,057 4,671 3,272 4,273
Totals	2,468	39,026	20,605

OMAHA

Ca	ttle and	Hogs	Sheep
Armour and Company Cudahy Pkg. Co swift & Company Others	3,877 4,635 1,799	21,531 13,955 10,528 9,965 15,934	6,882 7,378 10,791 1,942
Cattle and calves: Kro Nebraska Beef 859; Eagle Omaha Pkg. 55; Rothschild Hoffman 52; John Roth 217; Total: 19,450 cattle and ca	Pkg. Pkg. M., & So. On	Co. 23; Sons 234 naha Pk	Great ; Geo. g. 873.

C MANUAL I	TOURT: Th' TOO CHECKE HOW C	descent or	TINAU MUS	But aren
higan,	3,993 sheep. E. ST. Lo	BITTO		
a, 62;	Cattle	Calves	Hogs	Sheep
akota, Corn	Armour and Company 1,558 Swift & Company 2,127 Hunter Pkg. Co 1,342 Heil Pkg. Co	1,448 2,381	22,284 17,950 8,868 2,509 3,019	1,562 1,662
e same	Laclede Pkg. Co	***	3,910	***
ure re-	Steloff Pkg. Co 2,387 Others 6,442	30 1,661	765 3,826 15,625	***
(Flint	Total	5,520	78,756	3,224
ımmer.	SIOUX C	TY		
of cat-	Cattle	Calves	Hogs	Sheep
ars.	Cudahy Pkg. Co	118 20 76	19,545 24,564 9,982 30 6,967	8,739 8,630 2,676 1,513
90	Total	214	61,088	11,558
OP	ST. JOS	EPH		
	Cattle	Calves	Hogs	Sheep
tage in season	Swift & Company 2,538 Armour and Company 2,676 Others 2,685	270 565 44	$\substack{14,471 \\ 12,628 \\ 1,007}$	10,142 4,223 2,540
88 per t of the	Total 7,890	879	28,101	16,905
Agricul-	Not including 100 cattle direct.		95 hogs	bought

OKLAHOMA CITY

WICHITA

721 821 1

Slaughter Lambs and Sheep:1

EWES:

LAMBS, Choice (Closely Sorted):

Good and choice*..... 16.10@16.35 Medium and good*.... 14.25@15.85 Common 12.00@13.75

ur and Company 982 a & Co..... 861 s 180

the rec-Total 1,932 1,543 13,445 1,436 Not including 227 cattle and 10,529 hogs bought born in

	W A	CALLS			
to reach	Cudahy Pkg. Co 1,	,340	543	12,908	3,527
s below	Dunn-Ostertag Fred W. Dold	73	0 0 0	61	
t larger	Sunflower Pkg. Co	18		900	
it larger		700		33	* * * *
seasons.	4,	726	0.00	501	45
	Total 6,	146	543	14,403	8,572
	DE	NVE	R		
		ttle	Calves	Hogs	Sheep
	Armour and Company 1.	326	111	5,847	10.635
10	Wift & Company 1	.555	80	5.962	7,755
- 11	LUBBRY PEG, Co	776	59	8,433	3,409
	Others 2	,714	131	2,094	646

Ducta	2,714	131	2,094	646
Total	6,371	381	17,336	22,445
FOR	T WO	RTH		
	Cattle	Calves	Hogs	Sheep
rmour and Company wift & Company thers	889	1,439 657 38	6,651 7,118 631	8,035 6,784
Total	1,521	2,134	14,400	14,819
CI	NCINN	ATI		
	Cattle	Calves	Hogs	Sheep
W. Gall's Sons Co. Kahn's Sons Co. Orey Packing Co. LH. Meyer Pkg. Co. Schlachter & F. Schroth P. Co. F. Stegner Co. thers https://doi.org/	325 30 13 232 12 202 1,402	290 106 106 742 804	8,636 409 4,932 5,170 852 3,880	44 7 8
Total	2.261	9 109	91 990	90

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, April 20, 1944, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted);	CHICAGO	NAT. STK. YDS.	OMAHA	KANS, CITY	ST. PAUL
BARROWS AND GILTS:					
Good and Choice:					

	THE WHAT A STATE OF THE PARTY O					
Good and (
120-140 140-160	lbs	9.50@11.75	\$ 9.00@11.24 11.00@12.25	\$11.25@12.50	\$10.50@12.00	\$10.35@11.85
160-180	lbs.	12.25@13.35	12.00@13.10	12.25@13.15	11.50@13.00	11.85@13.00
180-200	lbs	13.00@13.75	12.90@13.70	12.85@13.50	12.65@13.50	13.00@13.55
200-220	lbs.	13.40@13.80	13.70 only	13.45@13.55	13.50@13.55	13.55@13.60
240-270	lbs	13.75@13.80	13.70 only 13.70 only	13.45@13.55 13.45@13.55	13.50@13.55 13.50@13.55	13.55@13.60 13.55@13.60
270-300	lbs	13.40@13.75	12.90@13.70	13.25@13.50	18.00@13.50	13.30@13.55
300-330 330-360	lbs	13.20@13.30	12.60@13.00 12.50@12.70	13.10@13.35 12.90@13.15	12.75@13.10 12.60@12.90	13.20@13.30 12.85@13.10
Medium:		10.000210.00	12.000 12.10	20.000020.20	20.00 8 20.00	Autor of votas
	lbs	11.00@13.25	10.75@13.25	11.25@13.25	10.75@13.15	11.25@12.75
sows:		11.00 (3.20.20	2011042 20180	22100 (2 20100	20110 98 20120	22100 (5 20110
	ChI					
Good and		10 95@10 00	12,35@12.40	12.25@12.50	12.30@12.40	12.35 only
300-330	lbs.	12.85@12.90	12.35@12.40	12.25@12.50	12.30@12.40 12.25@12.35	12.35 only 12.35 only
330-360	1bs	12.85@12.90	12.35@12.40 12.35@12.40	12.25@12.50	12.25@12.35	12.35 only
	lbs	12.75@12.85	12.35@12.40	12.25@12.40	12.25@12.35	12.35 only
Good:	The	10.05/210.55	10 95 @ 10 40	10.05@10.95	10 15@10 05	10 05 only
450-500	lbs	12.65@12.75	12.35@12.40 $12.35@12.40$	12.25@12.35 12.25 only	12.15@12.25 12.15@12.25	12.25 only 12.25 only
Medium:		12100 (3 12110	22100 (210110	amino omig	20120 (3 22120	20.00
	lbs	10.50@12.25	11.00@12.35	11.75@12.25	12.00@12.35	11.85@12.10
			211110			
	Vealers and Cal	ves:				
STEERS, Ch						
700- 900 900-110) lbs	15,75@16.75	15.25@16.25 15.25@16.25	15.00@16.25	15.25@16.25 15.50@16.50	15.25@16.25 15.50@16.50
1100-130) lbs	16.25@17.00	15.50@16.50	15.25@16.50 15.50@16.50	15.50@16.50	15.50@16.50
1300-150) lbs	16.25@17.00	15.50@16.50	15.50@16.50	15.50@16.50	15.50@16.50
STEERS, Go	ood:					
	0 lbs	14.25@15.50	14.00@15.25	13.50@15.25	13.75@15.50	14.00@15.50
900-110	0 lbs	14.75@16.25	14.00@15.25	14.25@15.50	13.75@15.50	14.00@15.50
1100-130 1300-150		15.00@16.25 15.00@16.25	14.25@15.50 14.25@15.50	14.25@15.50 $14.50@15.50$	14.00@15.50 14.00@15.50	14.00@15.50 14.00@15.50
		20.000	2 3, 80 (5 20 10 0	2 2100 62 20100	21100 10 10100	23100 (\$20100
STEERS, M		19 50/014 75	12.25@14.25	11.75@14.25	11.50@14.00	11.50@14.00
1100-130	0 lbs 0 lbs	12.50@15.00	12.50@14.25	12.50@14.25	11.75@14.00	11.50@14.00
STEERS, Co						
	0 Ibs	10.25@12.50	10.50@12.50	10.50@12.25	10.00@11.75	10.25@11.50
		20100 @ 20100				
HEIFERS, C		15 95 @ 16 95	14.75@15.75	15.00@15.65	15.00@15.75	15.00@16.00
800-100	0 lbs	15.50@16.60		15.00@ 15.75	15.00@16.00	15.00@16.00
HEIFERS,					-	
		14 95@15 95	13.75@15.00	13.50@15.00	13.00@15.00	13.25@15.00
800-100	0 lbs	14.50@15.50	14.00@15.00	13.50@15.00	13.00@15.00	13.25@15.00
HEIFERS,						
	0 1bs	11.00@14.25	11.50@14.00	11.00@13.50	11.25@13.00	10.75@13.25
		22100 9 2 2100				23110 @ 30110
HEIFERS,	0 lbs	0.50@11.00	9.75@11.50	9.25@11.00	9.00@11.25	9.50@10.75
		8.50 W 11.00	0.10@11.00	0.40 11.00	0.00011.20	0.00@10.10
COWS, All		***	** *****	*******	14 95 0 10 00	10.55.010.00
Good Medium		12,75@14.00	11.50@13.00 9.75@11.50	12.00@13.25 10.50@12.00	11.75@13.00 10.25@11.75	10.75@13.00 9.00@10.75
Cutter	and common	7.25(211.25	8.0002 9.75	7.50@10.50	7.50@10.25	7.25@ 9.00
Canner		6.00@ 7.50	6.50@ 8.00	6.25@ 7.50	6.00@ 7.50	6.00@ 7.25
	s. Excl.), All W					
Beef, g	ood boo	12.50@13.75	12.00@13.50	11.75@12.50	12.00@13.00	11.00@12.00
Sausage	good	11.50@12.25	11.00@12.00 10.00@11.00		11.00@12.00 9.50@11.00	10.50@11.50 9.50@10.50
Sausage	medium cutter & com	8.50@10.25	8.50@10.00	8.25@10.25	8.00@ 9.50	7.50@ 9.50
	All Weights:					
	nd choice	14.00@16.00	14.00@15.25	12.50@14.50	13.00@14.00	13.00@15.00
Common	and medium	9.50@14.00	11.25@14.00	8.50@12.50	9.00@13.00	8.00@13.00
	*******	6.00@ 9.50	7.00@11.25	7.00@ 8.50	6.50@ 9.00	5.00@ 8.00
	00 lbs. down:					
Good as	d choice	11.50@14.00	11.00@13.00		12.00@13.50	********
Common	and medium	8.50@ 9.50	8.50@11.00 7.00@ 8.50		8.00@12.00 6.00@ 8.00	********
Cust .		-100 (4 5100			2.22	

Good and choice*..... 9.00@ 9.50 Common and medium... 7.75@ 8.75 7.75@ 8.50 6.25@ 7.75 8.50@ 9.00 6.75@ 8.25 FEEDING LAMBS (Range): Good and choice 12.25@13.75 ¹Quotations on wooled stock based on animals of current seasonal market weights and wool growth.

*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

16.00@16.50 14.00@15.75 11.00@13.75

ST. PA	UL			TOTAL PACKERS' PURCHASES	
Cattle Armour and Company 2,238 Cudahy Pkg. Co 707	2,524 1,898 5,159	Hogs 23,350 39,392	Sheep 4,176 1,775 3,181	Week ended Prev. April 15 week	Cor. week, 1943
Swift & Company 5,044 Others 7,494 Total 15,483	1,310	62,742	9,132	Hogs	105,541 252,436 163,667

Net including 1,961 cattle and 2,921 hogs bought

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVI-SIONER show the number of livestock slaughtered at 15 centers for the week ended April 15, 1944.

†Not including directs.

Total

*Cattle and calves.

Week ended Apr. 15,

Total106,146 137,686 104,353

Prev. week 25,682 14,227 20,236 7,715 7,754 11,808 8,954 2,139 2,316 10,860 4,234 4,442 7,275 11,691 3,353

144,602 84,036 79,043 53,706 29,044 54,365 12,178 13,408 26,860 49,075 22,869 19,232 22,408 57,255 10,928

> 24,812 25,128 37,458 3,345 17,699 15,324 4,327 2,494 4,060 52,224 2,262 408 13,206 9,139 677

358 43,513 2,305 1,521 9,952 6,527 832

week, 1943

15,471 11,029 19,385 8,327 5,336 8,940 4,971 1,506 1,241 7,815 1,618 2,887 4,386 9,441 2,000

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Distribution, War Food Administration.)

WESTERN DRESSED MEATS

	N	EW YORK	PHILA.	BOST
TEERS, carcass	Week ending April 15, 1944	5,428 4,237	1,882 1,462	
	Same week year ago	5,713	1,611	1.
OWS, carcass	Week ending April 15, 1944	1,427	1,272	A,
	Week previous	1,263	1,423	
	Same week year ago	1,030	1,123	1
ULLS, carcass	Week ending April 15, 1944	579	40	
	Week previous	570	16	
	Same week year ago	404	***	
EAL, carcass	Week ending April 15, 1944	14,530	837	
	Week previous	11,028	833	
	Same week year ago	6,329	1,026	
AMB, careass	Week ending April 15, 1944	26,231	7,570	14
	Week previous	22,095	8,121	16
	Same week year ago	30,224	9;645	. 11
UTTON, carcass	Week ending April 15, 1944	960	390	
	Week previous	1,180	83	
	Same week year ago	932	129	
ORK CUTS, 1bs.	Week ending April 15, 1944	,850,494	325,731	26
	Week previous2		549,495	221
	Same week year ago	884,118	554,341	130
EEF CUTS, lbs.	Week ending April 15, 1944	300,230	***	
	Week previous	217,412	***	
	Same week year ago	160,971	***	
	LOCAL SLAUGHTERS			
ATTLE, head	Week ending April 15, 1944	9,415	2,180	
	Week previous	10,868	2,139	
	Same week year ago	7,818	1,506	
ALVES, head	Week ending April 15, 1944	8,845	2.071	
	Week previous	8,306	2,144	
	Same week year ago	8,296	2,010	
IOGS, head	Week ending April 15, 1944	54,574	13,643	
	Week previous	56,284	18,408	
	Same week year ago	41,578	13,962	
HEEP, head	Week ending April 15, 1944	44,256	1,742	
	Week previous	52,224	2,494	
	Same week year ago	43,513	2,127	
	product at New York totaled 6,229 veal, 1 hog			

RECEIPTS AT CHIEF CENTERS

......166,776 209,565 187,166

Receipts at leading markets for the week ended Apr. 15:

moon ondoo alpe				
At 20 markets:	Cattle	Hogs	Sheep	
Week ended Apr. 15.	211.000	686,000	285,000	
Previous week	223,000	699,000	266,000	
Year ago	226,000	414,000	261,000	
1942	220,000	888,000	814,000	
1941	190,000	412,000	252,000	
At 11 markets:			Hogs	
Week ended Apr. 15.			.571,000	
Previous week			553,000	
Year ago			323,000	
1942				
1941			348,000	
At 7 markets:	Cattle	Hogs	Sheep	
Week ended Apr. 15	152,000	518,000	148,000	
Previous week		488,000	170,000	
Year ago	160,000	274,000	173,000	
1942	156,000	252,000	212,000	
1941	138,000	279,000	159,000	

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla., week ended April 14.

(Cattle Calves	Hogs
Week ended April 14		17,058
Last week		18,468
Last year	894 65	12,660

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

	†RECE	CIPTS		
	Cattle	Calves	Hogs	Sheep
Fri., April 14 Sat., April 15 Mon., April 17 Tues., April 18 Wed., April 19 Thurs., April 20.	1,609 94 15,884 8,949 12,948 4,500	605 13 888 1,354 1,101 1,000	23,242 7,811 22,428 20,183 24,162 23,500	6,696 282 15,081 5,039 6,379 7,500
*Week so far Week ago Year ago Two years ago	42,281 39,084	4,343 3,609 3,706 4,526	90,278 105,275 72,279 64,180	33,999 26,426 40,999 43,580

*Including 220 cattle, 230 calves, 34,768 hogs and 6,883 sheep direct to packers.

	SHIPM	ENTS		
	Cattle	Calves	Hogu	Sheep
Fri., April 14	1,293	70	656	2,043
Sat., April 15	32		143	210
Mon., April 17	4,641	87	462	1,837
Tues., April 18.	3,279	167	318	1,872
Wed., April 19	5,156	161	191	2,873
Thurs., April 20.	2,000	* * *	500	1,000
Week so far	15,076	415	1,471	7,082
Prev. week	12,864	365	3,699	5,571
Year ago	14,885	527	4,138	8,245
Two years ago.	10,596	95	3,214	8,704
APRIL A	ND YE	AR MOV	EMENT	

	1944	1943	1944	1943
Cattle	 .125,884	91,587	723,721	608,790
Calves	. 13,761	12,140	70,427	62,005
Hogs	 .363,558	221,195	2,321,037	1,662,376
Sheep	 .101,906	119,128	566,584	630,905

April receipts include directs.

CHICAGO HOG PURCHASES

and shipp	of hogs pur ers, week e	cha: nded	ea	hursday, A	packers pril 20:
			M	Yeek ended Apr. 20	Prev. week
					77,147 4,042
Total .				70,568	81,189

WEEKLY INSPECTED KILL

There was a tapering off in slaughter of livestock at the 31 inspected centers during the week ended April 15. All classes showed declines compared with kill a week earlier, but slaughter of most classes remains sharply above the same time of last year, with the exception of sheep and lamb kill

tion	of	sheep	and	lamb	kill.	
			Cattle	Calves	Hogs	Sheep
NOR	H	TLANT	PIC			
New	You	k, New	nrk.			
Jer	веу (dity	9,412	8,845	54,763	30,440
Balt	imor	e,				
Phi	lade	phia .	3,468	1,578	30,456	788
NOR	rh (CENTRA	L			
		ti, Cleve				
		polis	10,068	4,138	68,673	2,541
Chie						-
				8,820	138,646	29,78
		Wiscon				40.500
Gre	mp1		20,874	37,554	158,353	11,10
		Aren ²	10,019		107,988	5,30
		ty	9,273	310	44,663	12,471
Oma			18,360		75,384	24,12
		City	12,422	4,774	74,920	28,12
	R &			F 440	045 904	27,46
Min					215,364	
SOUT	HE	AST.	2,536	1,458	29,132	
		ENTRA		F 401	87,500	22,69
ROCI			11,804	7,401	61,000	eng/an
		AIN*	0 804	308	22,425	11.07
DACI	DIVI	ALN	19,000	3,456	36,650	
PAUL	PIC		10,000	92,899		
Total	NAT.	v. wk.	185 099	97,306		
		t year.			720,768	
				00,001		
110	cinq	es St.	Paul,	B. St.	Paul and	TAC M DOT

Includes St. Paul, S. St. Paul and Newport.
Minn., Madison, Milwaukee, and Green Bay, Wi.
Pincludes St. Louis Ntl. Stock Yardu, S.
Louis St. Louis Ntl. Stock Yardu, S.
Louis, Ill., and St. Louis, Mo. Include St.
Rapids, Des Moines, Fort Dodge, Mason Gir.
Marshalltown, Ottumwa, Storm Minn. Include
Lowa, and Albert Les Moustonery, Ala., Since John Minn.
Minn. Includes Loward Minn. Includes Losses Pla., and Albany, Atlanta, Columba,
Moultrie, Thomasville, Ga. "Includes S. St. Joseph Mo., Wichita, Kan., Oklahoma City, Okla., T.
Worth, Texas. "Includes Denver, Colo., Ogfen sin
Sait Lake, Utah. "Includes Los Angeles, Verna
San Francisco, San Jose, Sacramento, Valles
Calif."

SL

Livest spection

New York

Phila. . NORTH C

Cinti., Cl Indpia. Chicago, Eiburn St. Paul-Group¹ St. Louis Area². Sioux Ci Omaha. Kansas C Iowa & S Minn.³

80. CENT
WESTS
ROCKY
MOUNTA
PACIFICT
All other
statistis
Total—Ma
1944
...
Total—Ms
1943 ...

¹Include and Madi Ntl. Stoc Mo. ¹Inc Dodge, M. Lake, W. Minn. ⁴ gomery, ianta, Co ciudes So laboma C ciudes Do 'Includes Jose, Sac

Lives 18, 194 Distrib CATTLE Steers,

N

Steers, Cows, Cows, Bulls, Bulls, Bulls, Vealers Vealers

HOGS:
Hogs,
Hogs,
Sows
LAMBS:

Rece City an week e

Total wi Previous Salable Total *Inclue

MAI

slaugh
Receipts
Shipment

The N

SLAUGHTER BY STATIONS

OPTOR

1,381

200

4

822

752

14,60

14,735

11,806

808

des

447

264,775

217,336

124,458

ek 5,965

ughter

centers

5. All

d with

ter of

ove the

excep-

Sheer

30,440

2.947

20,700

11,108 5,368 12,479 33,950 24,124

27,408

32,66

11,077 44,741 206,619 311,318 277,442

Newport, Bay, Wis. E. St. Livestock slaughter under federal in-

mection, march,		,	
Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC			
New York, Newark, Jersey City 47,838	37,653	261,706	228,797
Baltimore & Phila 16,616	6,613	158,855	3,583
NORTH CENTRAL			
Cinti., Cleve. & Indpla 47,454	18,735	319,961	16,224
Chicago, Elburn 128,132	31,924	651,035	151,558
St. Paul-Wis. Group's 97,756	169,863	746,378	73,953
8t. Louis Area ² 42,471	32,577	475,193	27,128
Sioux City 51,877	1,306	249,230	78,767
Omaha 91,019	5,706	356,590	158,124
Kansas City 06,558	18,663	344,037	91,839
town & So.	0.040	4 040 050	
Minn.* . 72,021	25,312	1,013,373	147,202
SOUTHEAST4 12,039	6,422	139,821	58
80. CENT. WEST 65,597	26,058	451,925	162,641
ROCKY MOUNTAIN* 33,684	1.641	109,801	58,300
PACIFIC*. 62,221	5,290	173,154	141,115
All other stations 220,771	176,773	1,714,260	198,509
Total-Mar. 19441,056,554	564,596	7,165,319	1,537,798
Total—Feb. 19441,042,515	441,196	7,379,971	1,500,763
Total-Mar. 1943 922,566			
Includes St. Paul, and Madison, Milway	So. St. Pa	ul, Newpo	st. Louis

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwankee, Wis. Includes St. Louis, Ml. Stock Yards, E. St. Louis, Ml. Stock Yards, E. St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalitowa, Ottumwa, Storm Lake, Waterloo, Iowa and Alberta Lea, Austin, Mms. Includes Birmingham, Dothan, Montgomery, Als., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Ga. Slacksee, So. St. Joseph, Mo., Wichita, Kans., Oktober St. Joseph, Mo., Wichita, Wich

NEW YORK LIVESTOCK

Livestock prices at Jersey City, April 18, 1944, as reported by the Office of Distribution:

CATTLE						
Steers,	good a	nd	choice.	 	 	 \$17.25@17.40
Cows,	medium			 	 	 11.00
Cows,	common	and	cutter	 	 	 7.75@10.50

Cows, canner 6.50@ Balls, medium to good 11.50@	12.00
Bulls, common and medium 9.00@	11.25
CALVES:	
Yealers, good and choice \$17.50@	18.00
Vealers, medium and good 18.00@	17.00
Vealers, cull and common 7.00@	12.00
H0G8:	
	14.0
Hogs, good and choice, 200@270 lbs.	
Sews 11.00@	11.2
LAMBS:	
Lambs, good to choice\$16.50@	16.90

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended April 15, 1944:

Ewes, medium and good.....

Salable receipts Total with directs Previous week:	997	708	Hogs* 1,518 26,403	Sheep 547 32,038
Salahi.				

Salable receipts....1,207 877 1,514 818
Total with directs...6,349 8,452 26,748 45,017
*Including hogs at 31st street.

MARCH BUFFALO LIVESTOCK

March receipts, shipments and slaughter at Buffalo, N. Y.:

2	Cattle	Calves	Hogs	Sheep
Receipts	.21,618	8,516	30,520	68,604
Shipments Local slaughter	. 17,031	5,084 8,452	17,024 13,826	65,021 4,828

Packers Pay Over Billion to Farmers in Two Months

Meat packers paid \$1,094,000,000 to farmers and ranchers in January and February for cattle, calves, hogs, sheep and lambs to produce a record supply of meat, according to figures just made public by the Bureau to Agricultural Economics of the War Food Administration.

This record sum, said the American Meat Institute, represented 36 per cent of all income from farm marketings, and 27 per cent or \$230,000,000 greater for the first two months than a year ago. The \$1,094,000,000 paid out by meat packers the first two months of this year was triple the amount paid in the 1935-1939 five-year comparable period.

A major portion of the total cash farm income was derived from the sale of unprecedented numbers of hogs, the Institute stated. A record pork production during January and February—2,110,000,000 lbs.—was 61 per cent of the total of all beef, veal, pork and lamb produced.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., April 20.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, prices were steady to 20c lower.

Hogs, good to choice:

160-180	lb.					٠	٠				۰	0					٠			1	0	.\$	ю	a	1	3.	00	ŀ
180-200	lb.		0	0	0			u						9						1	2	.4	50	a	1	3.	40	ı
200-330	16.				۰															1	2	.6	30	a	1	3.	50	ŀ
330-360	lb.					0									0	0				1	2	.4	10	a	1	3.	25	į
Sows:																												
																			.8									
400-450	lb.		0	0	0		0	0	0	0	0		0							1	1	.1	35	a	1	2.	50	,

Receipts of hogs at Corn Belt markets for the week ended April 20:

	This week	Last
	60,500	48,500
Saturday, Apr. 15		32,200
Monday, Apr. 17		49,600
Tuesday, Apr. 18		41,700
Wednesday, Apr. 19		27,500
Thursday, Apr. 20	.40,100	44,300

HOG-CORN RATIO

The hog-corn price ratio at Chicago in March, 1944, based on barrows and gilts was 12.1, compared with 11.9 in February, 1944 and 15.5 in March, 1943. Average price received for hogs in March, 1944, was \$13.98 compared with \$13.64 in February and \$15.61 in March, 1943. During March, 1944, No. 3 yellow corn was quoted at the ceiling of 115.5c per bushel. In February, 1944, the price was 114.6c and in March, 1943, the price was 100.8c.

PACIFIC COAST LIVESTOCK

Receipts for five days ended April 14:

	Cattle	Calves	Hogs	Sheep
Los Angeles		1,585	5,407	1,422
San Francisco Portland	1 850	200 255	3,600 4,750	2,260 1,275

New Symbol Required on Export Shipments

M. T. Morgan, chief, meat purchase division, Livestock and Meats Branch, War Food Administration, announced



this week that a new and additional design involving stars and stripes is to be printed or stenciled in black on all outer containers used in the packaging of meats, meat food products and lard

purchased by the Commodity Credit Corporation for export shpiment. A reproduction of the design is shown herewith. The new regulation becomes effective on all contracts issued on and after April 24, 1944.

The design shall be placed immediately below the name of product and shall consist of seven stars and seven stripes as shown. Each stripe shall be a vertical stripe of not less than % in. in width, 4½ in. long, and each stripe shall be spaced % in. Above the vertical stripes shall be seven stars equally spaced, beginning with the space between the first and second stripe and the last star above the space between the sixth and seventh stripe. The letters U.S. A. shall be blocked and placed within the stripes as indicated in the sketch. The letters shall be not less than % in. high and % in. wide, with a period after each letter not less than % in. in diameter.

The new design may be placed on either the ends or sides of the container, consistent with the size and construction of the container, but shall appear at least once on each container in addition to the required specified markings. Until a satisfactory method has been decided upon for items that are baled or stockinette covered, the symbol will not be required on such items packed in this manner, the announcement stated. It is possible, however, that arrangements will be made soon with can manufacturers regarding a similar symbol on cans.

In view of the fact that vendors have on hand and on order containers which are printed or stenciled in accordance with specifications set forth in Schedule FSCC-10 (revised March 20, 1944), the meat purchase division will accept containers which have been printed or stenciled in advance of the new instructions, until the present supply and containers on order have been exhausted.

MAKES NOVELTY PET FOOD

Bill Govosto of the Washington Market, New York City, has devised a popular novelty mincement pet food which consists of trimmings of beef and lamb cuts, hearts, windpipes, lungs, chicken gizzards, turkey and chicken necks, wing tips and brisket bones.

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Position Wanted

WANTED POSITION as manager or superintendent of medium sized plant. Thoroughly capable of taking complete charge and accepting full responsibilities. Best references as to ability and qualifications. W-645, THE NATIONAL PROVI-SIONER, 407 S. Dearborn St., Chicago 5, III.

EXPERT in manufacturing all grades lard, shortening, oleo, oil, stearine. Would like connection in East or South, with reliable concern. Best references. W-656, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER—foreman. Best recommendations from the biggest packers. Experienced from A-Z. For 25 years connected with first class concerns. At present working with one of the biggest packers. Want first class connection. Draft deferred. Write to M. Portilla, 729 Jefferson Ave., Scranton, Pa.

Help Wanted

HAVE OPENING for man with several years experience as head of by-products department, packing plant, or experience in large rendering plant operation. This position requires executive ability, knowledge of production and handling of fats, feeds, hides, etc. Starting salary from \$8,000 to \$10,000 depending upon qualifications, and substantial bonus. W-041, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OPENING in small, progressive and fast growing packing house for man to take complete charge of pork department. Must know cutting, curing and latest processing methods. Splendid opportunity for right person. R. & S. Packing Company, 1277 S. Blount St., Raleigh, N. C.

PLANT superintendent above draft age for small progressive plant. Company has great future in virgin territory. W-657, THE NATIONAL PRO-VISIONER, 407 S. Dearborn St., Chicago 5, Ill.

AGENTS wanted to sell our dry and semi-dry sausage. Commission basis. Write Chas. Hollenbach, 2653 W. Ogden Avenue. Chicago 8, III.

Plants for Sale

LARGE sausage factory completely equipped. Fire proof building, good storage rooms and refrigeration. Located in Detroit. Priced to sell right. F8-648, THE NATIONAL PROVISIONER, 467 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Rendering plant, located in central New York state. Well established business. Trucks, machinery, and buildings in good condition. No labor trouble. Price—\$33,000 cash. FS-654, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17. N. Y.

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Help Wanted

SALESMAN

Nationally known company with well established business in meat and sausage packaging material wants an experienced salesman to handle their sales in the entire eastern part of the country. This is a first class business connection and the sales possibilities and remuneration will attract a high caliber man. The job consists of handling present substantial volume of business and further building the territory for future sales possibilities. Successful sales experience to meat packers and sausage manufacturers essential. Reply in consausage manufacturers essential. Reply in consequence, age, draft status and other information of importance in this connection. W-622, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: experienced plant auperintendent for medium sized packing plant. Must have practical experience in all departments and a knowledge of mechanical maintenance. Address reply personally to JOHN WENZEL COMPANY, 4300 Jacob St., Wheeling, W. Va.

RENDERING SUPERINTENDENT wanted: Man with extensive experience in dry rendering who can oversee maintenance and labor, and have complete charge. Large plant, 10 to 15 dry cookers and many other machines. Up to \$6,000 per year to aggressive man. Confidential. Address OTTO A. KISCHEL, 3314 Balmoral Ave., Chicago 25, Ill.

WANTED: Dry-rendering plant manager—factory operation, collection routes, office procedure. Experience essential. Furnish references, past employment. W-647, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago S. III.

WANTED: Experienced mechanic-foreman for dryrendering plant. Permanent position, well established modern plant. W-648, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Wanted by an Equipment Manufacturer

A man experienced in the manufacture of all types of meat packinghouse machinery and equipment to act as shop foreman. Should be able to assist in layout and design as this is a small factory, and must be able to handle men. Salary is open and a good opportunity is offered along with a permanent West Coast location for the right man. W-659, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale

MEAT PACKERS—ATTENTION

FOR SALE: 1—Vertical cooker or dryer, 10 dax 4'10" high; 2—#3 CR Mitta & Merrill Heg: 2—438 and 439 Lard Rolls; 75 Lard Merrill Heg: rendering tanks; tankage dryers. 2—#1 Med grinders; 1—#27 Buffalo Sile. 2—#1 Med Siboremus Ave. Newark, N. J. Sendu syow house the substitution of the su

FOR SALE: One 12"x18" horizontal Arctic Aumnia compressor belted with 75 H.P. moter. Alcondition. One 16"x8' shell and tube brine coder. One 1½ H.P. centrifugal brine pump. Forty 182; ice cass. L. EISENMENGER MEATS, Wahnia at 8th & 9th Sts., Saint Paul, Minn.

FOR IMMEDIATE SALE, complete packinghome equipment of the former W. C. Routh Company. Phone Logansport 3133, Logansport Artificial ice & Fuel Co., Logansport, Ind.

Miscellaneous

SAUSAGE MAKER with many years of experience in sausage and processing meats, would take parnership in progressive company, W-660, THE NA-TIONAL PROVISIONER, 407 S. Dearborn St. Chicago 6, III.

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